



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Pinot Noir

Lovely garnet red robe. Refined, complex and gourmand on the nose, with notes of black cherry and spices. The incisively fresh palate with its dense, very fine tannins offers superb complexity, with predominant notes of menthol, citrus and red fruit. This 2016 vintage offers us a delightful Pinot Noir from the coolest terroirs of the Mediterranean basin.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2016

Cépages

100% Pinot Noir

Degré

13.% alc./vol

Terroir

Clay-limestone with 20 % ferrous red, white and grey clay. The soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage

Five months in concrete tank before bottling. Light filtration.

RÉCOMPENSES

Andreas Larsson - Blind tasting

90/100

Jancis Robinson 30/09/2017

16/20 Becomes more savoury, with a hint of leaf mulch on a light finish.

PRESSE



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