



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Terret Blanc

This ancient indigenous grape variety planted around the perimeter of the Thau lagoon, largely forgotten at the end of the 20th century, was resurrected by the resurgence of the Languedoc as a wine producing region. It offers us a pale, shimmering wine with greenish flashes and a most agreeable nose with good aromatic intensity - briny, saline with a touch of minerality. The mouth is superbly fresh, with subtle citrus notes, aniseed and white-fleshed fruit. Ideal as an aperitif, it will also be a marvellous accompaniment to a seafood platter, fish dishes and white meats through all the seasons.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2016

Cépages

Terret Blanc or Terret Bourret 100%

Rendement

50 HL / Ha

Degré

12% alc./vol

Terroir

Clay limestone

Vinification

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage

The wine is aged in vats on lees for three months.

RÉCOMPENSES

Jancis Robinson

16/20 ... packed with fresh, juicy, chopped apples and white peaches with a handful of lovage thrown in.