VILLA BLANCHE
Piquepoul Noir

2016 is our very first vintage of Piquepoul Noir. It is glimmeringly garnet red, with an agreeably fruity nose mingled with the freshness of redcurrant and grenadine, but also lightly spicy notes reminiscent of white pepper. Forthright and fresh in the mouth with delicate tannins, if offers a garland of red fruit and citrus. It's an original, easy-drinking, agreeably succulent wine for aperitif but also good for everyday consumption.

FICHE TECHNIQUE

Appellation
IGP Pays d'Hérault

Millésime
2016

Cépages
100% Piquepoul Noir

Degré
13.% alc./vol

Terroir
Terroir of limestone clay garrigue and 40 % red ferrous clay. The earth is well draining and aerated due to its stony composition. The vines are planted at 100 metres altitude where the regular winds maintain the good sanitary condition of the vineyard.

Vinification
The grapes are destemmed and sorted before being fermented at around 25°C, with 10 minutes pumping over per day. The cap is moistened every day at the end of maceration. Vatting last 10 days, with malolactic fermentation after cold settling in cement tanks.

Élevage
Aged in cement vats for 10 months before light filtering and bottling.

PALMARÈS

Raymond Chan
17.5+/20 **** . This is a gently rich and juicy Piquepoul Noir ...

Jancis Robinson 08/03/2018
16.5 / 20 Incredibly juicy and tangy and really rather delicious ...

PRESSE

www.calmel-joseph.com

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PRESSE

Jamie Goode's wine blog - 25/07/2018 - 07/2018

The Times - Jane MacQuitty - 07/07/2018 - 07/2018

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