



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Terret Blanc

This ancient grape variety, native to the Languedoc, that grows around the perimeter of the Thau lagoon was largely forgotten at the end of the 20th century then rediscovered as a result of the resurgence of the Languedoc cultural identity. This new 2017 vintage once again offers up a wine with beautiful greenish gleams. The nose is refined and very fresh, with exotic, aniseed aromas. The mouth is clean, elegant, with persistent notes of citrus fruit and always that touch of salinity, characteristic of this grape, on the finish. It is a wine that will accompany a seafood platter, fish or white meat dishes to perfection, at any time of year.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2017

Cépages

Terret Blanc ou 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

Raymond Chan

17/20 ****. This is a tightly bound Terret Blanc with stonefruit ...

Decanter WWA 2018

Bronze



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RÉCOMPENSES

IWC 2018

Silver medal

Jancis Robinson 08/03/2018

15.5/20 it's very easy and bright and candyfloss fun with fabulous zingy acidity. ...

PRESSE

Daily Mail - Mail online - Helen McGinn - 06/09/2018 - 09/2018

Independent - Terry Kerby - 02/09/2018 - 09/2018