



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Picpoul de Pinet

Clear and shimmering with greenish gleams. A lovely floral nose with always the same hints of aniseed and iodized notes. The first palate is opulent, persistent and very harmonious. This is a vintage where freshness prevails in notes of green apple, citrus and salinity. Elegant, as always, this wine evolves superbly in the bottle giving a Picpoul de Pinet of great poise, superb at table or as an aperitif, to accompany all types of seafood and cheeses.

FICHE TECHNIQUE

Appellation

Picpoul de Pinet

Millésime

2017

Cépages

100% Piquepoul blanc

Rendement

55 HL / Ha

Degré

12.5% alc./vol

Terroir

Chalk and clay.

Vinification

The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage

In tank on the lees for three months.

RÉCOMPENSES

Jancis Robinson 08/03/2018

16/20 Smells of apple and rhubarb candy, pear drops ...

PRESSE

Cuisine et Vins de France - Nov 2018 - 10/2018