



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Marselan

The colour, dense as always, that veers towards an inky, blackish violet, is an indicator of the generosity of this wine. Black fruit, quince and spices subtly intertwine to finish on superb jammy aromas. Mouth-filling and smooth, its notes of blackcurrant, blackberry, liquorice and spices are accompanied by powerful tannins that retain a magnificent and surprising freshness. The richly contrasted balance and originality of this grape variety, painstakingly crafted, cannot help but provoke emotion. Perfect for drinking throughout the seasons.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2017

**Cépages**

100% Marselan.

The Marselan varietal is a cross between Cabernet Sauvignon and Grenache Noir. It was created in 1961 near the town of Marseillan by the INRA research body and is now planted in vineyards in the Languedoc, Rhône Valley, Spain, the North Coast of California, Switzerland and Israel.

**Rendement**

40 HL / Ha

**Degré**

14,5% alc./vol

**Terroir**

Volcanic, clay & limestone. The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

**Vinification**

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 28°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out on the settled wine.

**Élevage**

Wine is aged for ten months in concrete vats before bottling.

#### RÉCOMPENSES



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**Jancis Robinson 2019**

16/20

**Wine Orbit**

93/100

**Jancis Robinson**

16/20

**Sam Kim 2019**

93/100

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93/100