



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Viognier

Beautifully bright with golden green gleams. 2018, with its very wet spring and hot, dry summer, offered us the perfect conditions for the creation of our new 100% Viognier Villa Blanche. It abounds in the opulent aromas that are typical of Viognier, with notes of white peach, apricot and varied citrus fruit. Round, fruity and well balanced, it offers the superbly fresh finish that is characteristic of all our wines. The oak ageing has also left a subtle imprint. This is a magnificent Viognier with a Mediterranean temperament that we have carefully nurtured to obtain perfect balance and elegance, in the image of our other Villa Blanche wines.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2018

**Cépages**

100% Viognier

**Degré**

13 % alc./vol

**Terroir**

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Viognier a more complex balance.

**Vinification**

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 6 hours. Fermentation is temperature-controlled 17°C (no malolactic fermentation).

**Élevage**

Partial oak ageing for 15 % of the wine for 3 months in barrels that are one wine old.

### RÉCOMPENSES

**Jancis Robinson**

16/20

**Gilbert & Gaillard**



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90/100

**Decanter WWA 2019**

91/100

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