

VILLA BLANCHE
Malbec

And what a perfect vintage to welcome Malbec into the Villa Blanche family. Very deep purple with opulent aromas that intermingle ripe fruit, soft spices and notes of grilled almonds. The palate opens with great charm, redolent with ripe plums, black fruit and virginia tobacco, evolving harmoniously to finish with liquorice, peppermint, vanilla pods and toasted notes. The tannins are fine and velvety. Opulence, smoothness and a kind of luxurious elegance characterise this first vintage. We hope you enjoy drinking it as much as we enjoyed making it ...

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2018

Cépages
100% Malbec

Rendement
50 HL / Ha

Degré
14% alc./vol

Terroir
Limestone clay and gravel.
The climate is Mediterranean with continental influences that bring a cool humidity to the atmosphere. Thermal amplitude is great between winter/summer and day/night, propitious to complexity and typicity in the Malbec grape.

Vinification
Traditional vinification with total destemming and partial crushing at 20%. Short 15-minute pumping over daily with a fermentation temperature of between 25 et 28°C. Total vatting time 3 weeks. Malolactic fermentation after settling.

Élevage
Matured in barrels one wine old for 4 months.

RÉCOMPENSES

IGP Pays d'Oc 2019
Collection

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



RÉCOMPENSES

Jancis Robinson
15,5/20

Andréas Larsson
85/100 ...Pure and primary nose offering ripe dark fruit, violet and a soft rounded palate...

World Constest Brussels 2019
Silver Medal

Decanter WWA 2019
Bronze Medal

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