



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Pinot Noir

Bright, luminous cherry red. This vintage offers us some stunning fruity aromas: cherry, grenadine, redcurrant, and cooked strawberry, but also notes of leather and spice. The subtle tannins of Pinot Noir express themselves harmoniously, giving way to a magnificently taut finish. Citrus and red fruit intermingle with lightly peppery notes. This is a wine that asserts its origins whilst respecting the most majestic qualities that this northern grape has to offer.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2018

Cépages

100% Pinot Noir

Degré

13.% alc./vol

Terroir

Clay-limestone with 20 % ferrous red, white and grey clay. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage

Five months in concrete tank before bottling. Light filtration.

RÉCOMPENSES

Concours de Terre de Vins 2021

Gold medal

Jancis Robinson

15,5/20

Decanter WWA 2019

Commended



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RÉCOMPENSES

Sam Kim 2019

90/100