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.

PALMARÈS

Concours de Terre de Vins 2021
Gold medal

Jancis Robinson
15,5/20

Decanter WWA 2019
Commended

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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

PALMARÈS

Sam Kim 2019
90/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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