



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Dark, inky black in colour with deep violet reflections. This 2018 vintage is marked by spicier aromas and an expression that is more purely fruity than jammy, with peaty aromas, mocha, red fruit but also peppery notes. Full bodied and dense with amazingly smooth tannins and touches of vanilla that accompany a stunningly fresh finish, this is a Marselan that will surprise novices and experts alike.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2018

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

13.5% 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

Tradition al 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 one year in concrete vats before bottling.

RÉCOMPENSES

Jancis Robinson 2020

16,5/20



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Wine Align

88/100

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