



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Merlot

Deep purple with gleaming reflections. The nose is characterised by notes of very ripe black cherry, but also the fragrance of the garrigue and notes of olive tapenade. We are left in no doubt that this is a Merlot, but one that has a distinctly southern character. Deliciously smooth and generous in the mouth with ripe, well integrated tannins, it offers juicy red fruit aromas like wild cherry mingled with Mediterranean spices. This Languedoc Merlot succeeds in conjugating tradition and modernism in this emblematic grape variety.

FICHE TECHNIQUE

Appellation

2019

Millésime

2019

Cépages

100% Merlot

Rendement

50 HL / Ha

Degré

14, % 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

Traditional vinification after destemming and partially crushing of 20% 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

Decanter WWA 2020

Bronze Medal

Mondial du Merlot et Assemblages

86/100



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



RÉCOMPENSES

Jancis Robinson 2020
15,5/20

- 2 -

www.calmel-joseph.com