



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Pinot Noir

A pretty cherry red with ruby gleams. The nose is deliciously fruity, full of cherry, raspberry and pomegranate seeds. For this vintage the harvest date brought impeccable maturity to the palate, which is such an important factor for the Pinot Noirs of the Languedoc. The nose evolves all in spices and slightly feral, natural notes. The palate is well balanced, with red fruit but also citrus and a few spices, with a tension and a depth that is sustained by the fine tannins that are so characteristic of this grape. How magnificently this northern variety expresses itself on our altitude terroirs!

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2019

**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

**Decanter WWA 2020**

Bronze Medal

#### PRESSE



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## PRESSE

Pinot Noir "Packed with fresh, juicy red cherry and strawberry fruit" - 10/2020

- 2 -

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