



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Picpoul de Pinet

A brilliant, gleaming wine that is true to our style of Picpoul. Elderflower, aniseed and a certain brinness can be detected with an agreeable final touch of bitterness. The palate is fresh, developing green apple, pineapple, dill and fennel with a superbly vertical, mineral and saline finish. An accomplished Picpoul de Pinet that is excellent at table or as an aperitif, and as an accompaniment to all types of seafood and cheeses. We reiterate (contrary to popular opinion) that this grape variety evolves superbly over time and gains in complexity after one or two years in bottle.

FICHE TECHNIQUE

Appellation

Picpoul de Pinet

Millésime

2019

Cépages

100% Piquepoul blanc

Rendement

45 HL / Ha

Degré

13 % alc./vol

Terroir

Chalk and clay.

Vinification

The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage

In tank on the lees for three months.