



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Viognier

A beautiful gleaming green wine. 2019 was a distinctive vintage with a wet winter and a very hot summer, but our Viognier planted in the foothills of the Cevennes seems to have appreciated these fairly unusual conditions. The aromas are characteristic of this variety, with apricot, peach, and floral notes. The mouth is sumptuous, superbly balanced, with a natural richness and some hints of menthol and exotic fruit. As always, there is a lightly oaky touch that pulls all the aromas together to create a superbly mouth-filling wine.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2019

Cépages

100% Viognier

Degré

13.5 % al./vol

Terroir

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Viognier a more complex balance.

Vinification

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 6 hours. Fermentation is temperature-controlled 17°C (no malolactic fermentation).

Élevage

Partial oak ageing for 15 % of the wine for 3 months in barrels that are one wine old.