



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Picpoul de Pinet

Gleaming bright, with a subtle nose with perhaps more minerality than in 2019. Aromas of white flowers, elderberry and aniseed are underscored by salinity. A standard bearer for its appellation, this is a well-balanced, harmonious, and mouth-watering wine, with mango, pineapple and lemon intertwining with aromas of dill and fennel. The finish is characterised by its citrussy salinity. An exemplary vintage that will be just as good as an aperitif as at table, in the company of all types of seafood and cheeses. Note that this grape variety develops very well over time, gaining in stature and complexity. It can therefore be enjoyed in the bloom of its youth or appreciated after several years' bottle ageing.

FICHE TECHNIQUE

Appellation

Picpoul de Pinet

Millésime

2020

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.

RÉCOMPENSES

Wine Align

88/100