



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Merlot

A brilliantly gleaming red-purple colour. Black cherry, blackcurrant and spices on the nose which is distinctly Merlot but in Mediterranean style. In the mouth it is smooth, full-bodied and generous with well-integrated tannins and perfectly balanced fruit aromas such as juicy wild cherry that mingle with ripe herbaceous notes. This Languedoc Merlot succeeds in balancing tradition and modernity by astute blending of this emblematic grape variety.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2020

Cépages

100% MERLOT

Rendement

50 HL / Ha

Degré

14% alc./vol

Terroir

Sandy clay limestone and gravel.

The climate is Mediterranean with the influence of the Cevennes hills that bring freshness and moisture. Thermal amplitude between day and night develops maturity levels and creates complexity in these Merlot grapes.

Vinification

Traditional vinification with total destemming and 20% crushing.

The wine is pumped over daily for around 15 minutes, with fermentation temperatures of around 25° to 28°C.

Total time in vat is three weeks. Malolactic fermentation takes place after cold settling.

Élevage

The wine is aged in barrels one wine old for 3 months.