



## Raymond Chan Wine Reviews

[www.raymondchanwinereviews.co.nz](http://www.raymondchanwinereviews.co.nz)

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Reviews of wines receiving an assessment of less than bronze medal standard are provided to the supplier as confidential feedback.

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### **Calmel & Joseph 'Les Terroirs' and 'Villa Blanche' Wines**

Laurent Calmel and Jerome Joseph run an innovative and contemporary wine operation specialising as negociants in the Languedoc-Roussillon region in central southern France. They own a domaine which produces wine, but the core of the business is working with their growers and vinifying and elevaging on site. They encourage organic viticulture and aim to make wines that are expressive of their provenance. The wines under 'Calmel & Joseph' are placed in different tiers, these being 'Les Languedoc', 'Les Terroirs', 'Les Crus', 'Les Cuvees Rares', and sparkling under 'Les Effervescents'. A most interesting range is the 'Villa Blanche' which highlights noble and 'ancient' grape varieties. Here, I review three wines each from the 'Les Terroirs' and 'Villa Blanche' ranges. The 'Les Terroirs' are a little more traditional, whereas the 'Villa Blanche' are modern in style. All offer extremely good value. [www.calmel-joseph.com](http://www.calmel-joseph.com) The wines are imported into New Zealand by Wine Direct [www.winedirect.co.nz](http://www.winedirect.co.nz)

#### **Villa Blanche Pays d'Oc Terret Blanc 2017 ★★★★★**

Bright straw-yellow colour with slight green-gold hues, a little lighter on the edge. The nose is fresh with aromas of white and yellow stonefruits harmoniously melded with notes of fresh herbs and lifted white florals. This is taut and finely concentrated. Dry to taste and light-medium bodied, the palate is tightly bound with a firmly concentrated line of white stonefruit along with floral and herb notes. The mouthfeel is bright and enlivened by fresh, slippery, racy acidity, and the wine flows positively along a smooth line. This has good tension and the flavours carry to a rich finish with some phenolic textured grip. This is a tightly bound Terret Blanc with stonefruit, floral and herb flavours on a slippery palate with a dry, grippy finish. Serve as an aperitif and with seafood over the next 2 years. 100% Terret Blanc or Terret Bourret, fermented to 12.0% alc., the wine aged a month on lees with batonnage. 17.0/20 May 2018 RRP \$16.99