



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Grenache

A pretty pale pink with light grey gleams. A floral nose of white flowers and roses, followed by fresh notes of grapefruit, marshmallow, and melon with a finish of passionfruit and white peach. In the mouth it is deliciously luscious, supple, fruity, and refreshing, like biting into a fresh apricot, with citrus, pomegranate and cherry and a touch of spicy white pepper. An absolute delight, but also a true wine that will do honour to any table.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

Grenache gris : 40 %; Grenache noir : 60 %

Degré

12.5 % alc. /vol

Terroir

Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

Vinification

The grapes are picked at night in two stages. A first, early harvest at the beginning of August to obtain freshness, followed by a second 15 days to a month later to obtain a more concentrated profile and more varietal, Mediterranean aromas. Total destemming then maceration for 6 hours at 5°C for the first lot of grapes picked, and 2 hours for the second. Fermentation is thermo-regulated at 15°C. Fine lees are added during pre-fermentation racking to give structural complexity to the palate. No malolactic fermentation to preserve the wine's freshness.

Élevage

Stainless steel tank.