



Raymond Chan Wine Reviews

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Only wines of bronze medal standard (15.5/20 or ★★) and above will have reviews published in www.raymondchanwinereviews.co.nz unless instructed otherwise by the supplier.

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 The wines are imported into New Zealand by Wine Direct www.winedirect.co.nz

Villa Blanche Pays d'Herault Piquepoul Noir 2016 ★★ ★★

Dark, ruby-red colour with some depth, lighter on the rim with slight purple hues. The nose is softly fresh with aromas of dark-red cherry and berry fruit along with notes of dark raspberries, and an amalgam of spices, florals and liquorice. The aromatics build with soft density and concentration. Medium-bodied, the palate has soft and gently rich, vibrant fruit flavours of dark-red cherries and berries with subtle, savoury spice, herb and floral nuances. The fruit is sweet and juicy, and is underlined by fine, grainy structure with balancing fresh acidity. This has good energy and drive, and carries to a full-fruited and structured finish. This is a gently rich and juicy Piquepoul Noir with dark cherry and raspberry flavours with subtle savoury elements on a well-balanced and structured palate. Serve with poultry and pork over the next 5-6+ years. The first vintage of a Piquepoul Noir, destemmed and fermented to 13.0% alc., the wine aged 10 months in cement vats. 17.5+/20 May 2018 RRP \$19.99