



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Picpoul de Pinet

A pale, gleaming wine. As with all the white wines in 2021, quantities are very small, but the quality is outstanding. The nose is typical of our Picpoul, with subtle aromas of white flowers and aniseed leading to fresh iodized notes. A vivid, supremely aromatic first palate with exotic fruit, pineapple, dill and fennel notes. Clean, mineral and lightly saline on the finish with an agreeably bitter touch of citrus fruit. A Picpoul de Pinet destined for the table, a wonderful foil for seafood and cheese. We reiterate that (contrary to popular belief) this grape variety evolves superbly over time and gains in complexity after one or two years in bottle.

FICHE TECHNIQUE

Appellation

AOP Picpoul de Pinet

Millésime

2021

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

Guiche Hachette des vins 2023

1*

La Tulipe Rouge 2022

Best Wines of France



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RÉCOMPENSES

Jancis Robinson Oct 2022
15.5/20

PRESSE

Picpoul and seasonal seafood - DinVinguide - 11/2023