



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Grenache Blanc

Pale yellow with almond green highlights. The nose is delicate, opening on aromas of white flowers, sarsaparilla, and rose, and softly evolving to more fruity notes of vine peach, medlar and mango. A mouth-filling wine that envelops the palate with its smooth freshness and delectable aromas of apricot, vine plums and green pepper, with layers of complexity added by gingerbread, white pepper, and a hint of curry. The finish has superb tension and a lovely flinty minerality. Sunshine in a bottle!

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

White Grenache: 100%

Degré

13.5% alc./vol

Terroir

Limestone clay

Vinification

Total destemming, direct pressing with pre-fermentation maceration for 2 hours. Natural settling over 48 hours. Thermo-regulated alcoholic fermentation at 17°C for three weeks. No malolactic fermentation.

Élevage

100% aged in concrete vats on fine lees for 3 months

RÉCOMPENSES

Guide Hachette des vins 2024

2** + Coup de Cœur

Collection Printemps/Été IGP Pays d'Oc 2023

Ambassador wines

PRESSE

Article by Barbara Verbeek in the popular Dutch newspaper De Telegraaf - 03/20



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PRESSE

Overview of Grenache by Dominic Rippon - 01/2023

Article The Buyer Villa Blanche Grenache Blanc - 01/2023