



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Terret Blanc

This old Languedoc variety planted around the Thau lagoon was largely forgotten at the end of the 20th century before coming back into favour with the resurgence of the Languedoc cultural identity. Lovely pale yellow colour with greenish reflections. The nose is elegant, with the fresh brightness of pineapple, kiwi fruit, lime, and grapefruit, finishing with a zing of pink peppercorns. In the mouth it is clean and fresh with the same citrus notes, lemon, mandarin, blackcurrant leaf, rhubarb, and white pepper. Its touch of salinity on the finish makes it perfect with a shellfish platter, fish dishes, or simply as an aperitif.

FICHE TECHNIQUE

Appellation

IGP Côtes de Thau

Millésime

2022

Cépages

100% Terret Blanc

Degré

12 % alc./vol

Terroir

Clay limestone.

Vinification

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 2 hours before being pressed and fermented at around 14°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage

The wine is aged in vats for two months.

RÉCOMPENSES

Top 100 Sud de France 2023

Top 100

Jancis Robinson

15,5/20