



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

A fairly pale, but beautifully glimmering yellow. The nose is expressive and elegant, with citrus fruit, mango, and papaya that follow notes of dill and boxwood, ending on touches of menthol, elderberry, and a nice flinty minerality. A really clean, clear vivacity in the mouth that opens on fresh orange, mango, lychee, and preserved lemon, with white peach and a bit of apricot on the middle palate and vibrant notes of lemongrass, coriander leading to a superbly mineral finish. Complexity and vivacity sum up this 2022 vintage.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

100% Sauvignon Blanc

Degré

12.5 % alc./vol

Terroir

The vines grow in three different zones of the Languedoc... Mediterranean, Oceanic and Pyrenean, in gravelly, limestone clay terroirs. This enables us to produce a superbly balanced Sauvignon Blanc of immense complexity.

Vinification

The grapes are picked at night in two harvests. One that is early to obtain natural freshness in the wine, and the second ten days later to give us outstanding concentration and varietal aromas. Total destemming is followed by maceration for two hours at 5°C and fermentation in thermo-regulated vats at 14°C. There is no malolactic fermentation.

Élevage

- 90% aged on fine lees in stainless steel vats
- 10 % aged in barrels one wine old
- for 3 months

RÉCOMPENSES

Jancis Robinson July 2023

15,5

Collection Printemps/Eté IGP Pays d'Oc 2023



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Ambassador wines

Concours national des vins IGP
Silver Medal

PRESSE

Dee's Küche - 03/2024

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