



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Picpoul de Pinet

Brilliant yellow with green reflections, and a characteristically Picpoul nose of acacia flowers and broom with citrus notes emerging before finishing on mint, star anise and marine, iodized notes. Very fresh and smooth in the mouth, opening on exotic fruit such as mango, papaya and pineapple and finishing with a lightly lemony, mineral, salinity. An excellent Picpoul for drinking as an aperitif or at table with all seafood and fish, or cheese. A reminder (contrary to popular belief) that this grape variety develops very well over time, and will only gain in complexity after one or two years in bottle.

### FICHE TECHNIQUE

**Appellation**

AOP PICPOUL DE PINET

**Millésime**

2022

**Cépages**

100% Piquepoul Blanc

**Degré**

13 % alc. /vol

**Terroir**

Chalk and clay

**Vinification**

The grapes are hand-picked uniquely in the morning to avoid them being damaged by the heat. They are macerated for 4 hours before being pressed and then fermented at around 16°C. The lees are stirred weekly for three months following alcoholic fermentation to add complexity. No malolactic fermentation.

**Élevage**

In tank on the lees for three months.

### RÉCOMPENSES

**Guiche Hachette des vins 2024**

1\*

**La Revue du Vin de France July/August 2023**

89-90/100

### PRESSE



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