



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

The colour, as always, is intense red veering towards violet and black. The wine opens with aromas of luscious black fruit, crushed strawberry, laurel leaf, wild fennel, and black pepper. It is beautifully fresh and youthful, full and smooth, with chiselled tannins, bursting with blackcurrant, blackberry, redcurrant, fennel, mint, and dill, before finishing on liquorice and spicy notes. When crafted with meticulous care, this hybrid grape (a cross between Grenache and Cabernet Sauvignon) can give stunning results thanks to its knife-edge balance and its originality. Perfect for drinking all year round.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

Marselan

Degré

14% alc./vol

Terroir

Limestone clay. The typically Mediterranean climate, with its mild winters, hot summers and low rainfall offers ideal conditions for the grapes to reach perfect maturity.

Vinification

Traditional vinification, with total destemming and partial crushing (50%). Short 10 minute pumping over sessions carried out daily with fermentation temperatures at around 25 to 28°C. Total vatting time was three weeks. Malolactic fermentation took place after settling.

Élevage

This wine is aged in barrels one wine old for 4 months before being bottled.