



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Beautiful deep dark red color (ink reflection). Dominated by black fruit with lovely flavors of blackberry, black currant and fig. The palate is intense, full-bodied with fine silky tannins. The final offer a hint of fruit in alcohol (bigarreau kind). Enjoy with red meats and spicy dishes.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2012

Cépages

100% Marselan

Degré

13,5% alc./vol

Terroir

Volcanic, clay & limestone

The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Vinification

Cold maceration for 5 days at 2°C. The idea is to blend two Marselan profiles : one fresh and lively, the other almost overripe.

The fermentation of the fresh one is made around 22 °C during 7 days in contact with grapes. The overripe one is made at 28 °C during 30 days of maceration. Later we finalize our blending.

Élevage

Wine is aged for six months in stainless steel vats before bottling.