



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Picpoul de Pinet

A soft pale yellow with greenish glints. Superb intensity on the nose with its citrusy aromas – lemon, pink grapefruit, plus kiwi and fresh mint. A delectable first palate, followed by a superbly balanced mid palate with mango, peach, melon, pineapple, and a clean, mineral and agreeably saline finish. Elegant and enjoyable in its youth, this wine will evolve magnificently in bottle to express more briny, spicy notes. A Picpoul de Pinet of great poise that is perfect with food or as an aperitif, accompanied by all types of seafood, and cheeses.

FICHE TECHNIQUE

Appellation

AOP PICPOUL DE PINET

Millésime

2023

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 juice is settled after 24 hours sedimentation. Yeast is introduced using a starter culture. After a first racking, the wines are stirred to bring the fine lees into suspension every week for a period of three months following alcoholic fermentation, to add complexity to the wine.

Élevage

In tank on the lees for three months.