



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Malbec

A lovely deep purple red. The nose offers up the typical aromas of this grape – violet, blackberry, vanilla, coconut, and toasted notes - with deeper roasted notes appearing at the end. The mouth is smooth with deliciously ripe, silky tannins, coffee, red fruit such as cherry and wild raspberry, but also spices such as white pepper and saffron and a touch of graphite. A Malbec made to express its natural freshness which, combined with its superb maturity, results in a wine of immense balance and power.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Malbec

Degré

13,5 % alc. /vol

Terroir

Limestone clay and gravel.

Vinification

Traditional vinification with total destemming and no crushing before vatting. Yeasting. Daily pump-overs lasting thirty minutes are carried out just after the start of fermentation up to 10% alcohol, at a fermentation temperature of around 28° C. Total vatting time is 4 weeks. Malolactic fermentation takes place on clear, settled wine.

Élevage

60 % in concrete vats

40 % in barrel for 6 months