



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Deep, dark ruby robe with inky-black hints. Black fruit on the nose, with delightful notes of blackberry, black currant and fig. Intense and full-bodied, with silky tannins, ending with a touch of bigarreau cherries in alcohol. Best matched with red meat and spicy dishes.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2013

Cépages

100% Marselan

Rendement

50 HL / Ha

Degré

14,5% 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 30 °C during 20 days of maceration. It represents 80% of our final blending.

Élevage

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

RÉCOMPENSES

Guide Gilbert & Gaillard 2016

Gold Medal

Jancis Robinson

16 / 20