



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Grenache

Beautiful pale pink dress with beautiful bright reflections. The nose is fine, subtle and elegant with floral aromas and aniseed. Mouth, right and greedy, expresses fresh red fruit slightly menthol. The finish is long and persistent, that of a fine rosé, the almond with a hint of bitterness. Drink as an aperitif but especially with a nice Mediterranean cuisine.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2013

**Cépages**

100% Grenache Gris

**Degré**

13,5% alc./vol

**Terroir**

Volcanic, clay and limestone.

The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; no weed killer is used. Pruning is short to regulate the vine's growth and its yields.

**Vinification**

The grapes are picked at night in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 6 hours. Fermentation is temperature-controlled at 17 ° C. The lees are added during tapping before fermentation to improve the mouth structure. No malolactic fermentation.

**Élevage**

In vat

#### RÉCOMPENSES

**Guide Bettane & Dessauve 2015**

14 / 20

**Jancis Robinson**

16 / 20 - Made with real finesse!



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## RÉCOMPENSES

**Gilbert & Gaillard 2015**  
Gold Medal

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## PRESSE

**France Dimanche 07.2014 - 09/2014**

**Le Parisien Magazine - 06/2014**