



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Merlot

Brilliant cherry red with a smooth, supple nose of red fruit like cherry and strawberry, leading to notes of tobacco and laurel leaf. It is deliciously smooth and generous in the mouth with supple, melting tannins, aromas of raspberry and fresh grapes but also nutmeg and black pepper. A superb, supremely fruity Merlot with perfect balance and good tension.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Merlot

Degré

13,5 % alc./vol

Terroir

Clay-limestone at altitudes of 150 metres.

Vinification

Traditional vinification, with total destemming, no crushing. The wine is maintained at 14°C for several days before the start of fermentation which takes 20 days at a temperature of between 25 and 28°C. Short, 15-minute pump overs are carried out daily. This is followed by settling and malolactic fermentation.

Élevage

Concrete vats: 80% of the volume

Barrels: 20% of the volume

Duration: 6 months