



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

Clear, pale appearance. Clean and clear on the nose, with citrus and bergamot, and nuances of fern, broom and blackcurrant buds. On the palate, the clean acidity is balanced by a natural smoothness. This wine is fresh, elegant and possesses great aromatic complexity.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2014

Cépages

100% Sauvignon Blanc

Degré

12.% alc./vol

Terroir

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Sauvignon Blanc a more complex balance.

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 4 hours. Fermentation is temperature-controlled 14°C (no malolactic fermentation).

Élevage

4 months in vat

RÉCOMPENSES

Guide Gilbert & Gaillard 2016

Gold Medal

Jancis Robinson 2015

16/20

Decanter 2015

Commanded