



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Picpoul de Pinet

Pale yellow robe with green hints. A delicate nose of exotic white blossom and citrus. On the palate it is generous and mouth-filling. A lively finish of citrus notes, grapefruit and a slight, pleasant bitterness. An elegant, well-balanced wine which can age well, with a hint of dill and a certain salinity coming through. This Picpoul de Pinet could grace a dining table or be enjoyed as an aperitif, with seafood and cheese (preferably made from goats' or ewes' milk).

### FICHE TECHNIQUE

**Appellation**

Picpoul de Pinet

**Millésime**

2014

**Cépages**

100% Picpoul de Pinet

**Rendement**

50 HL / Ha

**Degré**

12.5 % abv

**Terroir**

Chalk and clay

**Vinification**

The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

**Élevage**

In tank on the lees for two months.

### RÉCOMPENSES

**Jancis Robinson 2015**

16.5/20