



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Marselan

Very intense hue with glimmers of black. Explosive, ripe aromas: jammy, crushed strawberries, blackberries followed by wonderfully complex spicy overtones. The wine shows an interesting tautness on the palate with lovely lively acidity and a full, supple character. The tannins are silky and elegant. This wine is very seductive and will delight fans of powerful yet elegant wines.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2014

**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**

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 30°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out the following summer (2015).

**Élevage**

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

#### RÉCOMPENSES

**The Wine Advocate**

86/100 - Drink 2016-2019

**Collection Pays d'Oc IGP 2016**

Cuvée Ambassadrice - Coups de Coeur !

**Decanter 2016**

Commended



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**PRESSE**

Les 5 du Vin par Hervé Lalau - 12/2016

- 2 -

[www.calmel-joseph.com](http://www.calmel-joseph.com)