



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Pinot Noir

Ruby-red robe. The nose is exuberantly fruity (small red fruits, cherry and blueberry). Round and mouth-filling, very well-balanced, with good freshness on the finish. The palate is dominated by red fruit, with a hint of blackcurrant and spice. A wine with good length, and the subtlety and poise typical of cool climate Pinot Noir.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2015

Cépages

100% Pinot Noir

Degré

13.% abv.

Terroir

Clay-limestone with 20 % ferrous red, white and grey clay. The soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Two weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage

Five months in concrete tank before bottling. Light filtration.

RÉCOMPENSES

Bettane & Dessauve 2017

Sélectionné 2017 : 14/20

Jancis Robinson 2016

16 / 20 : So mouthwatering!

PRESSE

The Independent - Terry Kirby Friday 25 August - 09/2017