



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Picpoul de Pinet

A clean, bright appearance, with the lightest hint of green. The nose is intense, with notes of white blossom, citrus fruit (kiwi) and fresh mint. On the palate it is generous, mouth-filling and well-balanced, with a mineral finish. Elegant and easy-drinking in its youth, this wine will age well, developing notes of spice and a certain iodine/saline character. A Picpoul de Pinet that could grace a dining table or be enjoyed as an aperitif, with seafood or cheese.

FICHE TECHNIQUE

Appellation

Picpoul de Pinet

Millésime

2015

Cépages

100% Picpoul de Pinet

Rendement

50 HL / Ha

Degré

12.5% alc./vol

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

Guide Hachette 2017

Guide Hachette 1 étoile : Un beau classique pour les fruits de mer ...

Jancis Robinson 2016

15 / 20 : Crisp and clean, melon and papaya !