



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

Crystalline and bright with greenish highlights. Incredibly expressive nose offering citrus fruit, aniseed and mint followed by riper, lightly smoky aromas evolving to floral notes. The palate is clean, smooth and fruity with good tension, combining complexity and freshness in a most pleasing manner. An elegant, original wine of superb aromatic complexity. An original expression of Sauvignon Blanc.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2017

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

Élevage

15% matured in new oak barrels for 3 months.

85% matured for 3 months on fine lees in stainless steel vats.

RÉCOMPENSES

IWC 2018

Commended

Decanter WWA 2018

Bronze

Guide Hachette 2019 - page 755

2* : ... Ce Sauvignon s'est placé sur les rangs pour un Coups de Coeur



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! ... intensément aromatique !

Jancis Robinson 08/03/2018

16/20 Barley - sugar and lemons on the palate with a smudge of grassiness ...