



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

Glimmering with greenish reflections. An expressive, elegant nose with notes of citrus such as lemon and pink grapefruit and exotic fruit such as mango, evolves to embrace a trace of menthol, a hint of elderberry and a slight flintiness that completes this incredible aromatic complexity. The palate is clean and pure, with the fruit of white peach and apricot, floral notes of iris and a subtly toasted finish. Complexity and vivacity have attained supreme harmony in this wine since 2017, and our Sauvignon Blanc is meeting with increasing acclaim. The 2018 vintage possesses the same DNA, with just a touch of extra freshness.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2018

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

Jancis Robinson

15/20



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RÉCOMPENSES

Sam Kim 2019

91/100

Decanter WWA 2019

Commended

Gilbert & Gaillard

Gold Medal