



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

Brilliantly gleaming with gold and pale green highlights. The aromas are pleasingly expressive, without excessive exuberance, with notes of thiols but also mango, papaya and pink grapefruit punctuated with a few smoky, toasted notes. Citrus fruit reappears on the palate, with lemony, but also lightly aniseed (fennel) flavours bringing incredible freshness to the finish. We are in the presence of an elegant, very original Sauvignon Blanc of immense aromatic complexity. A completely new slant on one of the most popular and widely available grape varieties in the world.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2019

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

Berliner Wine Trophy

Silver Medal

Jancis Robinson 2020



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15,5/20



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