



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Terret Blanc

This ancient Languedoc variety that grows around the Thau lagoon was largely forgotten at the end of the 20th century before finding favour again with the resurgence of the Languedoc cultural identity. The 2019 vintage is a glimmering green gold with fruity, fresh and appetizing aromas of exotic fruit, citrus and superb minerality on the finish. In the mouth it is clean and refreshing but also offers generous fruit and its characteristic touch of salinity. This typical local grape variety is perfect with a shellfish platter, fish, seafood and white meats. A rare variety just waiting to be discovered!

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2019

Cépages

100% TERRET BLANC

Rendement

50 HL / Ha

Degré

12 % alc./vol

Terroir

Clay limestone

Vinification

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage

The wine is aged in vats on lees for three months.

RÉCOMPENSES

Decanter WWA 2020

Bronze medal

Decanter WWA 2020

Bronze Medal

Jancis Robinson 2020



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16/20

PRESSE

Terret Blanc by Neil Cammies - 01/2021

Wines for the festive season - The Scotsman - 12/2020

Christmas Wine roll-call - 12/2020

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www.calmel-joseph.com