



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Viognier

2020 was a vintage full of surprises, with some episodes of frost that came quite late in the spring. However, our geographical situation in the foothills of the Cevennes was spared the effects of this unusually cold weather for the season. Delicate pale green and gleaming bright, this Viognier has classic and characteristic aromas of apricot and peach with hints of white flowers. In the mouth it is fruity, with a touch of minerality that offers great persistence and good balance. As ever, in this vintage barrel ageing exerts its influence in subtle touches. A superb vintage, and a magnificent blend in the manner of the other varietals in the Villa Blanche range.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2020

**Cépages**

100% Viognier

**Degré**

13.5 % al./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 Viognier 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 6 hours. Fermentation is temperature-controlled 17°C (no malolactic fermentation).

**Élevage**

Partial oak ageing for 15 % of the wine for 3 months in barrels that are one wine old.

### RÉCOMPENSES

**Guide Hachette des Vins 2022**

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**Wine Align**



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87/100



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