



## VILLA BLANCHE VIOGNIER 2022

IGP Pays d'Oc, Languedoc-Roussillon  
Calmel & Joseph, France



**LCBO # 32017 | 13.0% alc./vol. | \$16.95**

*Bright daffodil yellow gleaming with golden highlights. Characteristic aromas of apricot, white peach and green fig are followed by smoky notes, vanilla, soft caramel, and cinnamon. Deliciously smooth and balanced in the mouth with a natural richness. Dried fruit, apricot, vine peach and very ripe nectarine lead to a finish of menthol, coconut and touches of cumin, with, as always, lightly toasted notes that underpin the whole in a most delightful manner.*

**Terroir:**

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils.



**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).

**Ageing:** partial oak ageing for 20 % of the wine for 3 months in barrels that are one wine old.

**Residual sugar:** 6 g/L

**Serving suggestion and food pairing:** Serve at ~10°C. Excellent aperitif. Perfect accompaniment for grilled red mullet fillets, roast asparagus with feta, diced vegetable risotto.

Carolyn Evans Hammond

Jancis Robinson (21vntg)

John Szabo, Megha Jandhyala, Sara d'Amato, WineAlign'23 (21vntg)

91p

15.5p

89p

Jancis Robinson  
JancisRobinson.com



Representing Star Producers Globally,



Servicing Star Markets Locally

## CAMEL & JOSEPH - VILLA BLANCHE VIOGNIER

LCBO # 32017

# CANADIAN ACCOLADES

<p>Carolyn Evans Hammond'24</p>	<p><b>On 2022 vintage:</b> Head to France with a bottle of the newly released 2022 Calmel &amp; Joseph Villa Blanche Viognier IGP Pays d'Oc, Languedoc-Roussillon (LCBO, \$16.95). Each swirl of the glass invites you in with the fragrance of orchard-fresh pear and peach with a gently smoky note, too. Then, the wine streams in like liquid light flooding the senses with bright vinosity. Wonderful balance in this fresh, juicy wine lets the fruit engage the senses with immediacy and generosity. Dry but not too dry, the orchard fruit found on the nose echoes on the palate before tapering off to reveal a touch of pistachio and cool clay on the finish. <b>Score: 91</b> <i>Pour a couple of glasses and serve this delightful viognier with a wheel of baked brie and crusty bread for a match made in heaven.</i></p>
<p>John Szabo'23</p>	<p><b>On 2021 vintage:</b> Here's an impressive viognier for the money, varietally accurate, floral, orchard fruit-scented, white and yellow-fleshed, offering fine aromatic volume and depth on the palate, with little detectable wood influence. Acids are creamy, alcohol well in check at 13% declared, and length and depth overdeliver at under \$17. Very solid wine all in all, ready to enjoy or hold short term - you won't find much better viognier for the money. Tasted January 2023. <b>(89p &amp; Value rating 5*)</b></p>
<p>Megha Jandhyala'23</p>	<p><b>On 2021 vintage:</b> Calmel &amp; Joseph's Villa Blanche conjures up images of delicate apple blossoms, sweet, ripe apples, fleshy peaches, and tangerines. The palate is rich, like satin-silk, with mellow, but balanced acidity and a finely textured, orange zest-infused finish. This is a lovely, perfumed wine that just oozes charm. Balanced and flavourful it is a varietally correct expression of viognier at an attractive price. Tasted January 2023. <b>(89p &amp; Value rating 5*)</b></p>
<p>Sara d'Amato'23</p>	<p><b>On 2021 vintage:</b> A widely appealing viognier with high drinkability. Not too fat and not too lean, straddling the polarizing styles in which the variety is made today. Salty and dry and with appealing notes of orange blossom and peach. Punchy and flavourful with good length. A solid value. Tasted January 2023. <b>(89p &amp; Value rating 5*)</b></p>
<p>Michael Godel'23</p>	<p><b>On 2021 vintage:</b> Hearty viognier here, oily and rich enough to do the variety proud yet still constricted within its place as it pertains to price. Mostly citrus and sweet herbs (basil and tarragon) but no real look to the exotic, nor does there really need to be. Solid white all in all, consistent and seamless. Drink 2023-2024. Tasted January 2023. <b>(88p &amp; Value rating 5*)</b></p>

Representing Star Producers Globally,



Servicing Star Markets Locally

**These six special bottles of wine from the LCBO are perfect for sharing on  
Valentine's Day  
Carolyn Evans Hammond, Thursday, February 8, 2024**

