



VILLA BLANCHE MARSELAN 2015

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France

eCommerce # 374479 | 14.5% alc./vol. | \$14.80

Very dense, almost black hue flecked with purple. Lovely shine. Aromas of ripe Mediterranean fruit such as plums and black figs; there are notes of liquorice again this year, as well as jammy dark fruit. Garrigue and spices come through on the palate, with a touch of cinnamon on the finish. The palate is smooth, the tannins are powerful yet supple. This wine is succulent and full: its power is balanced by a lovely freshness on the finish. This little-known grape variety will excite the curious...



Jancis Robinson
JancisRobinson.com



Jancis Robinson '16

16p

Terroir:

Volcanic, clay and limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.

Vinification:

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching (pigeages) every day with a fermentation temperature ~27°C. The wine spends 3 weeks in vat. Malolactic fermentation on the settled wine.

Ageing: 10 months in concrete vats.

Residual sugar: 2 g/L

Serving suggestion: Serve at 17°C. Perfect for red meat, including meat on the grill, roast venison, cheeses.