



## VILLA BLANCHE PINOT NOIR 2015

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France

**eCommerce # 374529 | 13.0% alc./vol. | \$14.75**

*"Rather dark purple hue. Youthful nose of crushed red berries, plum, cherry, clove and pepper with some dried herbs and modest oak. Good grip rather full but with rounded extract, fine tannin, a fresh acidity, floral notes, lavender and violet with a long, fresh and pure red fruity finish. Digest with good drinkability."*

**Score – 90p (Andreas Larsson, 2017)**

*Ruby-red robe. The nose is exuberantly fruity (small red fruits, cherry and blueberry). Round and mouth-filling, very well-balanced, with good freshness on the finish. The palate is dominated by red fruit, with a hint of blackcurrant and spice. A wine with good length, and the subtlety and poise typical of cool climate Pinot Noir.*



**Andreas Larsson '17**

**Jancis Robinson '16 (15&14vntg)**

**Gilbert & Gaillard (14vntg)**

**Concours National des IGP de France '14 (13vntg)**

**Mondial des Pinots '14 (13vntg)**

**90p**

**16p**

**Gold**

**Silver**

**Silver & Top 15**

### **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:**

The grapes are destemmed and sorted. Fermentation at ~22°C. Punch down twice daily during alcoholic fermentation. Two weeks in tank. Malolactic fermentation after settling in concrete tank.

**Ageing:** 5 months in concrete tank before bottling. Light filtration.

**Residual sugar:** 2 g/L

**Serving suggestion:** Serve at 15°C. Perfect for dishes with a touch of spice such as crispy duck pancakes or grilled quail. Goes well with roasted vegetable dishes, pizza with fresh herbs and mushrooms.