



VILLA BLANCHE TERRET BLANC 2022

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 42376 | 12.0% alc./vol. | \$16.95 *subject to change

"Smells like burnt straw. Tastes of char-grilled peaches, sour cream and tarragon. Quite a lot going on in this neat little wine" **(Jancis Robinson, 2023)**

This old Languedoc variety planted around the Thau lagoon was largely forgotten at the end of the 20th century before coming back into favour with the resurgence of the Languedoc cultural identity. Lovely pale yellow colour with greenish reflections. The nose is elegant, with the fresh brightness of pineapple, kiwi fruit, lime, and grapefruit, finishing with a zing of pink peppercorns. In the mouth it is clean and fresh with the same citrus notes, lemon, mandarin, blackcurrant leaf, rhubarb, and white pepper.

Jancis Robinson
JancisRobinson.com

Jancis Robinson'23

Top 100 Sud de France'23

15.5p

Top 100

Terroir:

Clay limestone soil. **NO WEED KILLER** is used.

Vinification:

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 2 hours before being pressed and fermented at ~14°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. No malolactic fermentation.

Ageing: 2 months in vats on lees.

Variety: Terret Blanc ou Terret Bourret 100%

Residual sugar: 2 g/L

Serving suggestion: Serve at 11°C on its own or to accompany a seafood platter, fish or white meat dishes to perfection, at any time of year...

