

Representing Star Producers Globally,



Servicing Star Markets Locally



VILLA BLANCHE GRENACHE ROSE 2021 IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France



eCommerce # 541564 | 12.5% alc./vol. | \$17.95 *subject to change

Superbly luminous pale pink. The nose is fruity and floral, with rose, white flowers (peach, apricot blossom), and wild strawberry. Menthol and aniseed notes add to the harmony of the aromatic palette. In the mouth it is incredibly well balanced and deliciously fresh and vivacious, with lovely citrus aromas and a touch of liquorice on the finish. A rosé of pure pleasure in the flush of its youth, but one that will maintain all its grace for the next two to three years.

Terroir:

Clay and limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Warm winters, hot summers and regular periods of dry weather.



Vinification:

The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for 6 hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

Ageing: stainless steel tank.

Varieties: Grenache noir 60%, Grenache gris 40%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect partner for fine charcuterie and paella. Goes well with crabcakes, and sushi with avocados.

Jancis Robinson

15.5p

Mundus Vini

Gold & Best of Show France Rosé

America Awards

Gold

Elizabeth Gabay MW

Selection

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