



VILLA BLANCHE TERRET BLANC 2017

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 645563 | 12.0% alc./vol. | \$20.05

"...Lime sherbet bonbons and raspberry candy. Bit of passion fruit. I can see how this will appeal widely – it's very easy & bright & candyfloss fun with fabulous zingy acidity..."
(Jancis Robinson, 2018)

This ancient grape variety, native to the Languedoc, that grows around the perimeter of the Thau lagoon was largely forgotten at the end of the 20th century then rediscovered as a result of the resurgence of the Languedoc cultural identity.

A wine with beautiful greenish gleams. The nose is refined and very fresh, with exotic, aniseed aromas. The mouth is clean, elegant, with persistent notes of citrus fruit and always that touch of salinity, characteristic of this grape, on the finish.



Jancis Robinson
 JancisRobinson.com



Jancis Robinson'18

15.5p

Decanter'18

Bronze

International Wine Challenge'18

Silver

Raymond Chan'18

17p

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 4 hours before being pressed and fermented at ~16°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: 3 months in 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...

Representing Star Producers Globally,



Servicing Star Markets Locally