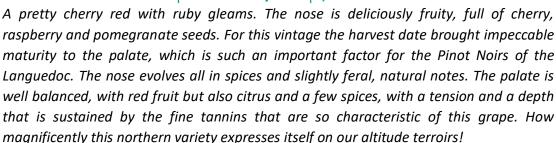


Servicing Star Markets Locally

VILLA BLANCHE PINOT NOIR 2019

IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France

eCommerce # 745827 | 13.0% alc./vol. | \$15.05





Jancis Robinson.com Wine Orbit



Jancis Robinson (18vntg) Wine Orbit, Sam Kim (18vntg) Decanter WWA (18vntg)

15.5p 90p Commended

Terroir:

Clay-limestone with 20 % ferrous red, white and grey clay. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir. 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. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

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

Residual sugar: 2 g/L

Serving suggestion and food pairing: 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.

