



VILLA BLANCHE PINOT NOIR 2019

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France

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

A pretty cherry red with ruby gleams. The nose is deliciously fruity, full of cherry, raspberry and pomegranate seeds. For this vintage the harvest date brought impeccable maturity to the palate, which is such an important factor for the Pinot Noirs of the Languedoc. The nose evolves all in spices and slightly feral, natural notes. The palate is well balanced, with red fruit but also citrus and a few spices, with a tension and a depth that is sustained by the fine tannins that are so characteristic of this grape. How magnificently this northern variety expresses itself on our altitude terroirs!



Jancis Robinson
JancisRobinson.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.