

Representing Star Producers Globally,



Servicing Star Markets Locally



## VILLA BLANCHE MARSELAN 2018

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France

eCommerce # 745835 | 13.5% alc./vol. | \$16.05

*Dark, inky black in colour with deep violet reflections. This 2018 vintage is marked by spicier aromas and an expression that is more purely fruity than jammy, with peaty aromas, mocha, red fruit but also peppery notes. Full bodied and dense with amazingly smooth tannins and touches of vanilla that accompany a stunningly fresh finish, this is a Marselan that will surprise novices and experts alike.*

*Jancis Robinson*  
JancisRobinson.com

**Wine Orbit™**

Jancis Robinson (17vntg)

**16p**

Wine Orbit, Sam Kim (17vntg)

**93p**

### Terroir:

Volcanic, clay and limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.

### Vinification:

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching (pigeages) every day with a fermentation temperature ~27°C. The wine spends 3 weeks in vat. Malolactic fermentation on the settled wine.

**Ageing:** 1 year in concrete vats.

**Variety:** Marselan 100%. The Marselan varietal is a cross between Cabernet Sauvignon and Grenache Noir. It was created in 1961 near the town of Marseillan by the INRA research body and is now planted in vineyards in the Languedoc, Rhône Valley, Spain, the North Coast of California, Switzerland and Israel.

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Perfect for red meat, including meat on the grill, roast venison, cheeses.

