



VILLA BLANCHE MARSELAN 2015

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France

14.5% alc./vol.

Intense colour with shades of violet and black. Rich and ripe aromatic profile. The nose is characterised by liquorice, jammy fruits and a hint of chocolate. Spicy notes and a touch of cinnamon. The smooth palate is bursting with black fruit aromas and offers exceptional length. A lush wine to be savoured and enjoyed! Will appeal to lovers of this unusual varietal.

Black cherry colour. Fragrant, a hint of graphite. Muscular, sinewy fruit and ripe, slightly unpolished, tannins, entwined and vibrant with acidity. Dark, sweet brambleberries and bright, tart cranberries then a surge of roasted spices. Garrigue. A wine of sunshine and shadows. Wonderful Languedoc character.

Score – 16p. (Jancis Robinson, 2016)

Jancis Robinson
JancisRobinson.com

Jancis Robinson '16 16p

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 operations (pigeages) were carried out each day with a fermentation temperature between 25 and 30°C. The wine spends a total of 3 weeks in vat. The malolactic fermentation was carried out on the settled wine.

Ageing: 10 months in concrete vats.

Residual sugar: 2 g/L

Food Pairing: Perfect for red meat, including meat on the grill, roast venison, cheeses.

