



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Chardonnay

A rich, brilliant gold robe. The nose is clean and bright, with hints of almonds, white flowers and aniseed. In the mouth it has a good, fresh attack, and a pleasingly rounded character on the mid palate, with a refreshing "zip" on the finish and aromas of juniper flowers.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2012

Cépages

100% Chardonnay

Degré

13.5% alc./vol

Terroir

Volcanic, clay and limestone.

The climate is typically 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 the vine's growth and its yields.

Vinification

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 4 hours. Fermentation is temperature-controlled 15°C (no malolactic fermentation).

Élevage

Aged for three months in oak barrels (30% of the vintage).

RÉCOMPENSES

Chardonnay du Monde 2014

Top 50 sur 890

WINE ALIGN (LCBO) Canada Ontario

Gold Medal

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RÉCOMPENSES

Bettane & Dessauve 2014

14/20 : Nez fruits blancs, miellé et fumé, bouche généreuse ...
vraiment agréable

Jancis Robinson

Dégustation Juillet 2013 : 16.5/20

Chardonnay du Monde 2013

Gold medal - Top 50 under 890 Chardonnay tasted

Decanter

Commended

International Wine Challenge 2013

Commended

Concours national - IGP France

Gold Medal

PRESSE

Natalie Mclean - 89/100 - 10/2014

Zoltan Szabo - 08/2014

Washington Post - Dave Mc Intyre - 10/2013

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