

AMS TRAM GRAM ALTITUDE

Chardonnay

A brilliant clear yellow with green highlights. A supremely well-balanced vintage with some very interesting profiles. True to its typically expressive aromas of white fruit, apricot and white peach, it also has notes of aniseed and vanilla on the finish which add complexity and freshness. Thanks to skilful blending, the palate shows a balance between density and tension that is rare for our region. All the typicity of the great Chardonnays is fully expressed here, underlined by toasted notes and hints of grilled hazelnuts. This is a seductively original wine that has a delightful touch of salinity on the finish. The personality of this Ams Tram Gram Altitude Chardonnay is incomparable... often copied, but rarely equalled.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2020

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 usual dry conditions allow the grapes to ripen fully. Vines are ploughed. We do not use weed killer. 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 termpature-controlled 15°C (no malolactic fermentation)

Élevage
Some of our Chardonnay are aged for three months in oak barrels then bottled.

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DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
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