



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



AMS TRAM GRAM ALTITUDE Chardonnay

A light yellow colour, bright and slightly golden. On the nose, aromas of white fruits such as apricot and peach. These mingle with notes of white flowers and aniseed, creating a wonderful sensation of freshness. On the palate, the cuvée is floral and minty, with notes of mango and pineapple followed by hints of flint, bringing a touch of minerality to the finish. A beautiful attack, a straightforward wine with a long amplitude on the palate and a smooth finish.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2024

Cépages

Chardonnay

Degré

13.5 % alc./vol

Terroir

Volcanic and clay-limestone.

Vinification

The grapes are harvested twice during the night. The first harvest, known as the early harvest, takes place in early August to obtain a juice full of freshness. Two to three weeks later, we harvest the rest of the grapes, which are more concentrated and have varietal aromas, i.e. typical of the grape variety. Total destemming followed by 4 hours of maceration at 5°C before pressing. Static settling for 24 hours before adding yeast to the must. Alcoholic fermentation is carried out at 15°C. No malolactic fermentation. The two profiles are then blended to create a perfectly balanced cuvée.

Élevage

Stainless steel vats: 100% of the volume on fine lees.

Duration: 3 months.