



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



AMS TRAM GRAM ALTITUDE Chardonnay

Brilliant and limpid with greenish yellow reflections. This 2021 vintage offers us delightful aromas of stone fruit such as little Roussillon apricots and peaches, intermingled with floral and aniseed notes that bring great freshness. Agreeably oaky, toasted notes embracing vanilla and coconut accompany the highly aromatic finish with elegance. In the mouth, as always, there is superb balance between density and tension. The fruit finds magnificent expression thanks to hints of toasted almond and lightly smoky notes that give depth to this emphatically Mediterranean Chardonnay.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

Chardonnay

Degré

13.5 % alc./vol

Terroir

Limestone clay parcels situated in an arc running from the Mediterranean to the Cevennes. They benefit from a mild, sunny climate with good rainfall in the spring. Some sit at 300 metres altitude in the some of the most inland sectors of the region.

Vinification

Total destemming then maceration for 4 hours at 10°C. The juice is settled for 24 hours before temperature-controlled fermentation regulated at 16°C. There is no malolactic fermentation. Protracted and fastidious work of blending to obtain a unique Chardonnay.

Élevage

3 months in oak barrels one or two wines old for 15 to 20% of the final blend.