



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Light yellow colour with slightly golden highlights. The aromas are very balanced with notes of candied lemon, pineapple and apricot, finishing with buttery notes, coconut milk and caramel. The attack on the palate is straightforward and fresh with good amplitude and a long, creamy finish. Notes of hawthorn, toasted almonds, honey and acacia flowers appear. Villa Blanche Chardonnay is one of the great successes of Calmel & Joseph, and this vintage honours that fine reputation.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2025

Cépages

100% chardonnay

Rendement

60 hecto / hectare

Degré

13,5 % al. /vol

Terroir

Volcanic and clay-limestone

Vinification

The grapes are harvested twice during the night. The first harvest takes place at the beginning of August, bringing freshness to this cuvée, then two to three weeks later, a second harvest is carried out to obtain a beautiful concentration and more varietal aromas. These two cuvée profiles are blended after alcoholic fermentation to create a balanced wine. Total destemming followed by 4 hours of maceration at a temperature of 5°C is carried out before pressing. Static settling for 24 hours before yeast addition to the must. Alcoholic fermentation is carried out at 15°C. No malolactic fermentation.

Élevage

Stainless steel tank: 70% of volume

Barrels: 30% of volume

Ageing period: 3 months