

HAUTE VALLÉE DE L'ORB

L'Or Bohème

A pale yellow colour, bright and clear. On the nose, very elegant aromas of hawthorn, green apple, peach and lemon. The palate is both fruity, with citrus notes (lemon, grapefruit), and refreshing, reminiscent of chalk and flint. The finish is very balanced, with notes of salted hazelnuts and very fine tannins.

FICHE TECHNIQUE

Appellation
IGP Haute Vallée de l'Orb

Millésime
2024

Cépages
100% Chardonnay

Degré
12.5% alc./vol

Terroir
Sandy slopes – chalky soil located at an altitude of 500 metres.

Vinification
Destemming, short skin maceration for two hours followed by pressing. Static settling for 24 hours to retain fine lees. Temperature-controlled fermentation at 16-18°C for 15 days. Racking 10 days after the end of alcoholic fermentation to remove coarse lees. Ageing on fine lees without sulphites for the portion not transferred to casks at 8°C. Partial malolactic fermentation in a few barrels.

Élevage
Concrete tank: 50% of the volume.
Barrels of 1 and 2 wines: 50% of the volume.
Duration: 12 months

PALMARÈS

Concours Terre de Vins 2026
Silver

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419