



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## 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.

### TECHNICAL SHEET

#### Appellation

IGP Haute Vallée de l'Orb

#### Vintage

2024

#### Varieties

100% Chardonnay

#### Alcohol

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.

#### Ageing

Concrete tank: 50% of the volume.

Barrels of 1 and 2 wines: 50% of the volume.

Duration: 12 months

### RECOGNITION AND AWARDS

#### Concours Terre de Vins 2026

Silver