



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## 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