



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Pale yellow with golden highlights. A well-balanced nose of passionfruit, pineapple, and peach evolving to buttery notes, coconut milk and honey. The palate is fresh and incisive with good amplitude and creamy persistence, followed by floral, menthol aromas, and notes of mango, toasted bread, honey and vanilla. Villa Blanche Chardonnay is one of the flagship wines of Calmel & Joseph, and this vintage is worthy of its fine reputation.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100 % Chardonnay

Alcohol

13 % al. /vol

Terroir

Volcanic and clay-limestone

Vinification

The grapes are harvested at night in two stages. A first early harvest at the beginning of August to keep the grapes fresh, followed two or three weeks later by a second harvest to obtain good concentration and more varietal aromas. The two profiles are blended after the end of alcoholic fermentation. Total destemming, followed by 4 hours' maceration at 5°C before pressing. Static settling for 24 hours before yeasting the must. Alcoholic fermentation takes place at 15°C. No malolactic fermentation.

Ageing

Stainless steel vats: 70% of the volume

Barrels: 30% of the volume

Duration: 3 months