

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.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2025

Cépages
100 % Chardonnay

Degré
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.

Élevage
Stainless steel vats: 70% of the volume
Barrels: 30% of the volume
Duration: 3 months

PALMARÈS

Carolyn Evans Hammond
96/100

Decanter
89/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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



PALMARÈS

Mundus Vini 2026
Gold medal

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