



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Very bright and clear, pale green-yellow hue. Villa Blanche Chardonnay 2014 again offers up very expressive aromas, reminiscent of stone fruit such as apricots or peaches, and white flowers, along with a hint of bitter almonds. On the palate, the wine is full, well-balanced, fresh and fruity with notes of mangos and fresh apricots. The finish is slightly crisper than in 2013, with subtle oak which harmonizes all the constituents. An elegant, very fine vintage.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2014

Varieties

100% Chardonnay

Alcohol

13.5% alc./vol

Terroir

Volcanic, clay and limestone.

The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; no weed killer is used. Pruning is short to regulate the vine's growth and its yields.

Vinification

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 4 hours. Fermentation is temperature-controlled 15°C (no malolactic fermentation).

Ageing

Chardonnay are aged for three months in oak barrels (30% of the vintage).

RECOGNITION AND AWARDS

TOP 100 - Sud de France

TOP 100

Jancis Robinson 2015



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16.5/20

Guide Gilbert & Gaillard 2015

Gold Medal

Meilleur Chardonnay du Monde 2015

Gold Medal

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