



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Clear, pale green hue. Our Villa Blanche Chardonnay 2015 is in the same vein as the previous vintages with a little less maturity than the 2014. Very expressive with white flowers and fruity aromas of apricot and vineyard peach, along with dried fruit and nut overtones. Straightforward, clean, full and well-balanced on the palate, with a fresh and fruity finish revealing mango and citrus overtones. The oak is subtle and very smooth. This vintage shows lovely acidic tension: elegant.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2015

Varieties

100% Chardonnay

Alcohol

13% 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

Bettane & Dessauve 2017

Sélectionné 2017 : 15/20

Guide Hachette 2017



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Guide Hachette 2 étoiles : D'un équilibre, d'une finesse et d'une longueur remarquable ...!

The Wine Advocate

85/100 - Drink 2016-2018

Top 100 The Wine Merchant

Highly Recommended by The Wine Merchant

Jancis Robinson 2016

16.5 / 20 : Surprisingly long !

Top 100 Sud de France

Commended

IWC 2016

Commended

Concours National IGP 2016

Gold Medal