

VILLA BLANCHE
Chardonnay

Beautiful yellow colour with green sparkling shades. White wine with intense nose of white flowers with a hint of green apple and mature fruit. Good structure and expansive mouth, with a subtil mix between white flowers and fruits aromas, reminding the original aromatic fragrance.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2011

Cépages
100% Chardonnay

Degré
13% alc./vol

Terroir
Volcanic
The climate is typically mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes. Concerning the culture : vines are ploughed. We do not use weedkiller. Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.

Vinification
The grapes are picked up by machines at the best maturity. Picked up early in the morning to avoid that warmness oxidize grapes. The stalks are taken off. Maceration lasts up to 13 hours at 7° C. Fermentation is quite long. The product is stabilized in the cold (- 6° C).

Élevage
Ageing for three months in oak barrels. The wine is bottled and stocked in piles in an appropriate cellar.

PALMARÈS

Meilleur Chardonnay du Monde
Top 5 under 908 Chardonnay

Jancis Robinson
6 under 69 Chardonnay

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

Decanter
Bronze Medal

Collection IGP – Pays d'Oc
Gold Ambassador Top 15

International Wine Challenge
Commended

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