

VILLA BLANCHE

Chardonnay

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

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2008

Cépages
100% Chardonnay

Production
50 hectolitres/hectare

Degré
13.0°

Terroir
Volcanic.
The climate is typically Mediterranean, warm and sunny with alow rain fall.
Winters are mild, summers are hot and usual drought conditions fully matured the grapes.
Concerning the culture: vines are ploughed. We do not use weed killer. 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 favorable 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 oxidizes 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
Oak fermentation: the wine is barrel fermented.
The wine is bottled at the domain and stocked in piles in an appropriate cellar.

PALMARÈS

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

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