

VILLA BLANCHE
Chardonnay

Gleaming bright with yellow-green reflections. The very hot, dry summer this year gave us an intense wine with powerful aromas of soft fruits such as apricot and peach vine as it opens, followed by aniseed, lightly vanilla and coconut that contribute a delightful freshness. Meticulous blending is rewarded by superb balance in the mouth between density and tension. The fruit finds perfect expression thanks to toasted notes of grilled almonds and a subtly smoky finish. As captivating as ever, Villa Blanche Chardonnay 2021 lives up to its reputation, with its fine typicity and distinctive saline note on the finish.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2021

Cépages
Chardonnay

Degré
13.5% alc./vol

Terroir
Volcanic, and limestone clay. The climate, warm and sunny with sporadic rainfall, is typically Mediterranean. Winters are mild and summers are hot with long dry periods that allow the grapes to attain perfect maturity.

Vinification
The grapes are picked at night, in two harvests. The first is early to ensure freshness, and the second 15 days later to obtain superb concentration and varietal aromas. The grapes are totally destemmed then macerated for 4 hours at 5°C. Fermentation takes place at 15°C. There is no malolactic fermentation.

Élevage
Aged for 3 months in oak barrels before being bottled

RÉCOMPENSES

Jancis Robinson Oct 2022
15/20

America Awards 2022
Gold Medal

www.calmel-joseph.com

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RÉCOMPENSES

Chardonnay du Monde 2022
Silver Medal

Christy Canterbury MW Selection

The Tasting Panel Magazine May/June 2022
91/100

Mundus Vini 2022
Silver Medal

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