



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Chardonnay

Brilliant and limpid with a pale greenish gold hue. The aromas are particularly expressive in this rather hot vintage, with stone fruit such as apricot or vine peach, evolving to floral notes of acacia blossom and aniseed. Good balance in the mouth, fresh, fruity and round, with a delicious minerality which is the signature of this wine from one vintage to the next. Softly oaky and very harmonious finish which remains superbly fresh in spite of the heatwave conditions of the vintage.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2016

Cépages

100% Chardonnay

Degré

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).

Élevage

Chardonnay are aged for three months in oak barrels then bottled.

RÉCOMPENSES

Bettane & Desseauve 2018

14/20

IWC 2017

Bronze medal



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RÉCOMPENSES

Meilleur Chardonnay du Monde

Gold Medal : Top 10 (8th position) on more than 700 Chardonnay

PRESSE

Terre de Vins par Sylvie Tonnaire 10/2017 - 10/2018

Jamie Good - 09/2017