



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Chardonnay

Gleaming, limpid pale gold with greenish reflections. A sun-kissed wine this year thanks to a very hot and windy summer. Powerful aromas of white-fleshed fruit such as apricot and peach mingle with notes of aniseed that create an agreeable freshness, and the wine continues to open on rich, exotic aromas of vanilla and coconut that bring added complexity. In the mouth there is superb balance between density and tension, with intensely expressive fruit complemented by light toasted notes of grilled hazelnut that add depth to the whole. Incredibly alluring, as always, with its characteristic touch of salinity on the finish, Villa Blanche Chardonnay remains true to its typicity.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2019

**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**

Our Chardonnay are aged for 3 months in oak barrels then bottled.

### RÉCOMPENSES

**Guide Hachette 2021**

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## RÉCOMPENSES

**Guide Hachette 2020**

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**Decanter WWA 2020**

Bronze Medal

**Jancis Robinson 2020**

16/20

**Chardonnay du Monde 2020**

Silver Medal

**Mundus Vini**

Silver Medal