



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Brilliant gold with flashes of green. This is a vintage of great balance that has produced some really compelling wines. True to form, this Chardonnay offers us expressive aromas of white fruit, apricot and white peach, with hints of aniseed and vanilla on the finish that add complexity and an elegant freshness. Skilful blending creates a balance between density and tension that is rare for our region. All the characteristics of truly great Chardonnay are here, underlined by toasted notes and touches of grilled hazelnut. A stunning wine for its great originality and touch of salinity on the finish. Villa Blanche Chardonnay is just inimitable; frequently copied, but never equalled.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2020

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

Mundus Vini

Golden Medal