



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Light yellow with golden highlights. This rather hot vintage offers us well balanced aromas in notes of white flowers, mango, vine peach, and star anise, finishing on vanilla, coconut milk and gingerbread. The mouth is clean-cut, fresh and full, with stone fruit such as apricot or peach followed by acacia flowers, peppermint, fresh pineapple, grilled almonds, honey and butter, and a long creamy finish. Very moreish with the minerality that is characteristic of this wine. Villa Blanche Chardonnay is one of Calmel & Joseph's most successful wines, and this vintage certainly lives up to its fine reputation.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Chardonnay

Degré

13,5% al./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 two profiles are blended following alcoholic fermentation. 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

- Stainless steel vats : 70 %
- Barrels : 30 %
- For 3 months

RÉCOMPENSES

TOP 100 Wine Merchant

Mention Highly Commended



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RÉCOMPENSES

Sommelier Awards 2024
Gold Medal + By the Glass

Jancis Robinson April 2024
16/20

Chardonnay du Monde 2024
Gold Medal

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