



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Beautiful yellow colour with green sparkling shades. White wine with intense nose of white flowers with a hint of green apple and mature fruit. Good structure and expansive mouth, with a subtil mix between white flowers and fruits aromas, reminding the original aromatic fragrance.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2011

Cépages

100% Chardonnay

Degré

13% alc./vol

Terroir

Volcanic

The climate is typically mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes. Concerning the culture : vines are ploughed. We do not use weedkiller. Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.

Vinification

The grapes are picked up by machines at the best maturity. Picked up early in the morning to avoid that warmness oxidize grapes. The stalks are taken off. Maceration lasts up to 13 hours at 7° C. Fermentation is quite long. The product is stabilized in the cold (- 6° C).

Élevage

Ageing for three months in oak barrels. The wine is bottled and stocked in piles in an appropriate cellar.

RÉCOMPENSES

Meilleur Chardonnay du Monde

Top 5 under 908 Chardonnay

Jancis Robinson

6 under 69 Chardonnay



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RÉCOMPENSES

Decanter

Bronze Medal

Collection IGP – Pays d'Oc

Gold Ambassador Top 15

International Wine Challenge

Commended