



# 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**

2010

**Cépages**

100% : Chardonnay

**Rendement**

50 hectolitres/hectare

**Degré**

13.5 °

**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 warmth oxidises grapes

The stalks are taken off. Maceration lasts up to 13 hours at 7° C. Fermentation is quite long.

The product is stabilised in the cold (- 6° C).

**Élevage**

Oak fermentation : the wine is barrel fermented.

The wine is bottled at the domain and stocked in piles in an appropriate cellar.