



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 warmness 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.