



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Gleaming, limpid pale gold with greenish reflections. A sun-kissed wine this year thanks to a very hot and windy summer. Powerful aromas of white-fleshed fruit such as apricot and peach mingle with notes of aniseed that create an agreeable freshness, and the wine continues to open on rich, exotic aromas of vanilla and coconut that bring added complexity. In the mouth there is superb balance between density and tension, with intensely expressive fruit complemented by light toasted notes of grilled hazelnut that add depth to the whole. Incredibly alluring, as always, with its characteristic touch of salinity on the finish, Villa Blanche Chardonnay remains true to its typicity.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2019

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

Guide Hachette 2021

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RÉCOMPENSES

Guide Hachette 2020

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Decanter WWA 2020

Bronze Medal

Jancis Robinson 2020

16/20

Chardonnay du Monde 2020

Silver Medal

Mundus Vini

Silver Medal