

Representing Star Producers Globally,



Servicing Star Markets Locally



VILLA BLANCHE CHARDONNAY 2022

IGP Pays d'Oc, Languedoc-Roussillon
Calmel & Joseph



LCBO # 375071 | 13.5% alc./vol. | \$18.00

A pale, gleaming wine with golden reflections. The nose is well balanced, with powerful aromas of acacia flowers, vine peach and aniseed so characteristic of our Villa Blanche Chardonnay, followed up by elegant notes of vanilla, coconut milk and gingerbread. Blending proved complicated this year, and required great precision to obtain the particular profile that has made this wine such a success. But the result is a pure, incisive, mouth-filling wine with a sumptuous finish of great persistence. This vintage has given us notes of broom flowers, mint, and juniper, but also exotic fruit such as mango and grapefruit, with rich buttery notes, grilled almonds, and honey on the finish. Superbly balanced, perhaps less opulent than last year, but with enormous character and elegance.

Jancis Robinson
JancisRobinson.com

JAMESUCKLING.COM



James Suckling

90p

Mundus Vini'23

Gold

Chardonnay du Monde'23

Gold - Top 10 FR wines

Jancis Robinson'22 (21vntg)

15p

The Tasting Panel Magazine'22 (21vntg)

91p

Terroir

Volcanic, clay and limestone soil. Climate is 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 yields.

Vinification

The grapes are picked at night, in two passes: 1st at an early stage in maturity, to keep wine freshness, 2^d 15 days later to get concentration and varietal aromas. Grapes are de-stemmed, then macerated at 5°C for 4 h. Fermentation is temperature - controlled at 15°C (no malolactic).

Aged: 3 months in oak barrels (30% of the wine)

Serving suggestion and food pairing: Serve at 10°C. Great Aperitif. Chicken in creamy sauce, river fish.





CAMEL & JOSEPH - VILLA BLANCHE CHARDONNAY

LCBO # 375071

CANADIAN ACCOLADES

<p>National Post'23</p>	<p><i>A fresh, elegant white wine, this Chardonnay features aromas of flowers, mint and juniper. On the palate, it has buttery, spicy notes of vanilla, peach, toasted almond and anise. Pair with lobster or crab, or perhaps a seafood risotto. Serve lightly chilled.</i></p>
<p>Steve Thurlow'21</p>	<p><i>This is a rich creamy chardonnay with noticeable oak spice but it is well done and well integrated. Expect aromas and flavours of ripe apple and peach fruit with hints of toffee with lemon notes and a chalky mineral tone. Quite classy. It is flavourful, midweight and well extracted with a smooth palate and very good to excellent length. Enjoy with roast chicken or veal escallops. Tasted July 2021. (88)</i></p>
<p>John Szabo'21</p>	<p><i>Here's a clean, fruity, balanced, enjoyable chardonnay from the south of France, with a deft touch of wood influence, and light caramel and vanilla flavours over yellow-fleshed orchard fruit. Acids are soft, lending a round, creamy mouthfeel. Solid value in moderate-warm climate chardonnay style; enjoy now. Tasted June 2021. (88)</i></p>
<p>Sara d'Amato'21</p>	<p><i>Juicy and tropical, this tantalizing chardonnay from Villa Blanche (created by Calmel & Joseph) is satisfying and stylish. Oak spice is notable from 3-months of oak aging but there is a great deal more fruit on the palate than anything else. Certainly ripe but there is enough acidity and mineral to carry the wine. This would appeal to those who like a bit of class to their toasty, ripe chardonnay. There is a real stamp of the Pays d'Oc in this wine. Tasted July 2021. (87)</i></p>
<p>Natalie Maclean'20</p>	<p> <i>It's little wonder that this wine won gold at the World Chardonnay Competition, yet it's so affordably priced. A terrific white wine from southern France that offers crisp minerality and refreshment, unusual for Chardonnay these days. Lots of lime-bright acidity for food, yet there's also an underlying richness and fullness to the wine that is mouth-filling and delicious! Very versatile with food, from fresh seafood to roast chicken or pork chops. (90)</i></p>
<p>Jane Staples'20</p>	<p><i>A fullbodied, rich Chardonnay from IGP Pays d'Oc, Languedoc-Roussillon, France. On the nose, apple, vanilla, sweet spice, toast and lime. The palate gives lime, ripe pineapple, guava and slight smoke, with a very creamy mouthfeel and lingering lime zest on finish. I'd pair this with grilled scallops or squash risotto. Great value here and worth picking up for that turkey dinner that's coming to a house near you soon! (89)</i></p>
<p>Craig Haynes'20</p>	<p><i>In my glass, the 2019 Villa Blanche chardonnay opened with scents of white flower blooms, yellow apple and pear, grilled butter and whispers of minerality. Together, they introduced a creamy, medium bodied palate marked by white orchard tree fruit, almond and buttery flavours that defined this chardonnay's lingering finish. Ready to drink. Will pair well with roasted chicken fare and BBQed corn on the cob. Enjoy.</i></p>
<p>Molly Amoli Shinhat'20</p>	<p><i>In the glass, it's a pale lemon with gold shimmer and dreams of green. It hails from the Mediterranean - Pays d'Oc, France. On the nose, it gives lemon, very ripe peach, acacia, and whiffs of vanilla. A medium-bodied, 100% Chardonnay, it's bone dry at 5 g/l residual sugar. It's a great sipper with the rich, ripe peach, ripe lemon, and vanilla notes, but it's at the stronger end with 13.5% a.b.v. It finishes long on creamy lemon notes, almost like a lemon curd.</i> <i>This is a food-friendly wine because of its juicy fruitiness and racy acidity. It would pair deliciously with Mediterranean cuisine...</i></p>
<p>Steve Thurlow'19</p>	<p><i>I love the subtle vanilla toned ripe apple and melon fruity nose with little evidence of oak maturation apart from the texture. This juicy mildly oaked chardonnay is midweight with a good depth of flavour and is quite rich with a smooth palate and very good length. Chill lightly and try with roast chicken or rich seafood. Tasted October 2019.</i></p>



<p>Jon Steeves '18</p>	<p><i>Crowd pleasing, accessibly priced, bursting with fragrant aromatics and lands so well on the palate. Oak influenced, integrating well. Dry, well balanced. Medium finish of russet apple, with a hint of vanilla and flint minerality. Pairs well with roast chicken and sipping well on its own. Tasted 2016 vintage in May 2018. (91)</i></p>
<p>Natalie Maclean '18</p>	<p> <i>It's little wonder that this wine won gold at the World Chardonnay Competition, yet it's so affordably priced. A terrific white wine from southern France that offers crisp minerality and refreshment, unusual for Chardonnay these days. Lots of lime-bright acidity for food, yet there's also an underlying richness and fullness to the wine that is mouth-filling and delicious! Very versatile with food, from fresh seafood to roast chicken or pork chops. (90)</i></p>
<p>Anthony Gismondi '17</p>	<p><i>The thing about chardonnay is it has many faces and maybe the best is yet to be discovered. Villa Blanche is a Pays d'Oc chardonnay with style - a very likeable style. It's surprisingly fresh, thanks to a fruit picking regime that happens at night, and over two different times. There's fresh, floral fruit on the nose with a hit of wet stones and mineral. The entry is fresh and the palate is lively with tropical fruit flavours and just a hint of nutty lees – a fine balance of flavours. Light, lively and delicious. (90)</i></p>
<p>World Wine Awards of Canada '14, '15</p>	<p>  "JUDGES' CHOICE", "GOLD VALUE"</p>
<p>Gord Stimmel '14</p>	<p>"SUBTLE & REFINED" <i>"A delicate style, with a bouquet of delicate butter, apple and peas. Overall, this shows laid back toastiness, with mellow golden apple and hazelnuts flavours and finish. Food suggestion: Seared sea scallops. (89+)"</i></p>
<p>Tony Aspler '14</p>	<p>**** "WINE OF THE WEEK" (21.08.14). "...has well extracted apple & pear flavours with good texture..." <i>"Golden straw colour, a nose of apples with a nutty note, the wine has well extracted apple and pear flavours with good texture; medium to full-bodied with nicely balanced lemony acidity. Food match: roast chicken; Brie. Good value. **** (88)."</i></p>
<p>Natalie Maclean '14</p>	<p>"A terrific white wine from southern France that offers crisp minerality and refreshment, unusual for Chardonnay these days..." <i>"Lots of lime-bright acidity for food, yet there's also an underlying richness and fullness to the wine that is mouth-filling and delicious! Very versatile with food, from fresh seafood to roast chicken or pork chops. (89)"</i></p>
<p>Steve Thurlow '14</p>	<p>"A juicy ... Chardonnay with fresh aromas of melon and pear fruit with floral and herbal notes..."</p>
<p>David Lawrason '14</p>	<p>"polished and bright, although a touch sweet and pasty on the finish..."</p>
<p>Zoltan Szabo '14</p>	<p>"Full weight and juicy...a terrific Vin de Pays d'Oc ...worth buying more than a bottle"</p>

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Michael Pinkus

Calmel & Joseph 2019 Chardonnay, Villa Blanche (The Wine Review - #285)



YOUTUBE.COM

Calmel & Joseph 2019 Chardonnay, Villa Blanche (The Wine Review - #285)

Carolyn Evans-Hammond
Everyday Wines – A Smart Chardonnay



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Everyday Wines – A Smart Chardonnay

2020 Calmel & Joseph Villa Blanche Chardonnay, Roussillon, France On this...

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National Post journal, October 7th, 2023
Each glass of Pays d'Oc IGP Wines is certified to be excellent



Carolyn Evans-Hammond
Wines For Valentine's Day



Carolyn's Tasting Room - Wines For Valentine's Day

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