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VILLA BLANCHE CHARDONNAY 2017

IGP Pays d’Oc, Languedoc-Roussillon

Calmel & Joseph

LCBO # 375071 | 13.5% alc./vol. | \$15.0



Brilliant and limpid with a pale greenish gold hue. The aromas are particularly expressive in this rather hot vintage, with stone fruit such as apricot or vine peach, evolving to floral notes of acacia blossom and aniseed. Good balance in the mouth, fresh, fruity and round, with a delicious minerality which is the signature of this wine from one vintage to the next. Softly oaky and very harmonious finish which remains superbly fresh in spite of the heatwave conditions of the vintage.

“Wonderfully ripe and elegantly fragrant, the attractive bouquet shows white nectarine, rockmelon and nougat characters with subtle notes of vanilla and almond. The palate is succulent and creamy, delivering delectable fruit flavours together with silky texture and refreshing acidity, finishing long and smooth. At its best: now to 2020”

Score – 90p (Sam Kim, Wine Orbit, 2018)



- Jancis Robinson '18 15.5p
- Sam Kim, Wine Orbit '18 90p
- Chardonnay du Monde '18 Silver
- Chardonnay du Monde '17 (16vntg) Gold & Top 10
- Jon Steeves, NatalieMacLean.com (16vntg) 91p
- Anthony Gismondi '17 (15vntg) 90p

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 destemmed, 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)

Food Pairing: Great Aperitif. Chicken in creamy sauce, river fish.

natalie maclean
wine reviews & ratings








CAMEL & JOSEPH - VILLA BLANCHE CHARDONNAY

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CANADIAN ACCOLADES

<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"</p> <p><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..."</p> <p><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..."</p> <p><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>