

# Domaine de Montcalmès dry white 2022



Product price:

**€270.00**

Product features:

Area: LANGUEDOC

Winemaker: Frédéric Pourtalé

Vintage: 2022

Appellation: Languedoc

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: roussanne-marsanne

## Product short description:

The production volume of Montcalmès blanc represents about 5% of that of the red: an extremely rare wine, sometimes closed in its youth, which ideally should be waited a few years before tasting (with very good friends, as the winemaker requests :-)

## Product description:

**PRESENTATION OF THE DOMAINE DE MONTCALMÈS**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Domaine de Montcalmès blanc sec 2022 signed Frédéric Pourtalé**

**RVF Guide to the Best Wines of France 2026 (Sept 2025): Favorite and 93/100.** *This is a nourishing and bright 2022 white that opens up in the glass. Initially, a woody note, followed by a complex palate with commendable acidity in this vintage, revealing root aromas and grapefruit zest. A white that ranks*

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*among the best of Larzac.*

**Technical sheet written by the domaine Montcalmès :**

Certified organic since the 2015 vintage, a testament to the domaine's commitment to sustainable and environmentally friendly agriculture.

**Grape variety** : 50% roussanne and 50% marsanne.

**Average age of the vines** : 20 years.

**Yield** : 20 hl/ha

**Vineyard** : the vines are planted on a clay-limestone slope in the municipality of Puéchabon.

**Vinification** : The different grape varieties are pressed and vinified together. Harvest previously destemmed and crushed. Direct pressing. Cold settling. (24 to 48 h). Vinification on indigenous yeasts. Fermentation in barrels and demi-muids.

**Aging** : Aging in oak barrels and demi-muids of one or two wines for 24 months. Blending of barrels and demi-muids four to six months before bottling. Bottling on the Old Moon.