



Montsablé, Reserve Pinot Noir, IGP Haute Vallée de L'Aude, France, '2024'

Product code: `4639

PRODUCER PROFILE

The wines of Terres Fidèles are designed to express the spirit of this extraordinary place – old-vine Grenache, Carignan, Malbec, Cinsault, Viognier and more.

All are authentically crafted, small-batch wines of the wilds. As Fergal Tynan MW, founder, explains: "Over the last two decades, we've been creating wines in the wilds of south-western France – embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrenees, out through the gorges to the coastal areas of the Mediterranean, we've journeyed with our friends – exceptional growers who excel at their craft and have an inherent respect for the land that they and theirs are a part of. It is these people and places that inspire our winemaking."

VITICULTURE

Montsablé Réserve represents the pinnacle of site selection within the Haute Vallée de l'Aude, the coolest of all the Mediterranean regions of France due to altitude and influence of the cool Atlantic wind, the Vent Cers. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness.

WINEMAKING

Burgundian methods are used for the vinification with a gentle extraction by punch-down of the cap. Low temperature vatting (24°C) to preserve the fragile and subtle notes of the Pinot Noir. The wine is barrel aged in a selection of barrels (aged for 6 months in French new oak, 1, 2 and 3 yr old) before blending to produce a Pinot Noir of class, texture and weight.

TASTINGNOTE

Bursting with the enticing aromas of dark cherry and blackberry, this wine delights the senses with a smooth, rounded palate of ripe red berry fruits. Subtle notes of toasty vanilla add depth and warmth, while a hint of spice lingers beautifully on the finish – a perfectly balanced expression of richness and elegance.

FOOD MATCHING

Beautiful drinking on its own or with game, robust fish or slow cooked stews.



TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

Vegetarian

Vegan

Features

ABV: 13%

Closure: Screw cap

Colour: Red

Oak Ageing

Time: 6 Months

Type: French

% wine oaked: 100

% new oak: 10

Style: Still wine

Case Size: 6 x 75cl

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