

Product code: 4642

## Montsablé, Chardonnay, IGP Haute Vallée de L'Aude, France, 2021



### Producer Profile

Wines inspired by the spirit of place - 'L'esprit de lieu'. The wines of Terres Fidèles are created in the Roussillon and surrounding regions, a place of remarkable stories where layers of history and cultures are embedded in the raw and wild landscape.

Authentic, crafted small batch wines. Wines of the wilds. Old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more. Wines to share..., some of which, namely Felicette, Mont Rocher and Montsablé we have been proudly producing for some time.

### Viticulture

The Chardonnay is harvested from cooler vineyards in the Haute Vallée de l'Aude. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which they create wines of elegance and freshness.

### Winemaking

The slower ripening grapes benefit from a period of cold skin contact and maceration. Pressing of the grapes with separation of free-run juice from pressed must. Cold static must settling. Temperature controlled fermentation at 17-18°C. The wine is left on its lees to add complexity of flavour, texture and weight whilst retaining a crisp, refreshing, ripe fruit finish. 20% of the wine is aged in French wood for 3 months.

### Tasting Note

Pale gold with aromas of fresh white peach and a little exotic jasmine. Fresh and quite racy with delicate notes of apricot and white peach and a crisp refreshing citrus finish.

### Food Matching

A very versatile style, a great match for a wide range of fish or white meats.

### Technical Details

Varieties:

Chardonnay 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

Time: 3 months

Type: French

% wine oaked: 20

% new oak: 10

