



# Montsablé, Chardonnay, IGP Haute Vallée de L'Aude, Limoux, France, 2023

## Producer Profile

Over the last two decades we've been creating wines in the wilds of southern France

Embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrénées, out through the gorges to the coastal areas of the Mediterranean. We've journeyed with our friends and 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. The wines of Terres Fidèles are designed to express the spirit of this extraordinary place, old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more, that are authentically crafted, small batch wines of the wilds.

## Viticulture

The Chardonnay is harvested from cooler vineyards in the Haute Vallée of Limoux. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we 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

Bright pale golden colour, with scents of wild flower and notes of white fruit such as apricot and peach and a fresh citrus finish. rounded off nicely with a touch of well integrated oak.

## Food Matching

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



Product code: 5426

### Technical Details

#### Varieties:

Chardonnay 100%



**ABV:** 13%

**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

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