

Product code: 3581

MONTSABLÉ CHARDONNAY, IGP PAYS D'OC, FRANCE, 2020



Technical Details

Varieties:

Chardonnay 100%

ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 3 months

Type: French

% wine oaked: 20

% new oak: None

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 vineyards are planted on the plains and foothills in the south of France, in the Haute Vallée of Limoux which are the cooler sites there and the best for Chardonnay and Pinot due to slower ripening and better levels of acidity.

Winemaking

The must is lightly clarified before fermentation in order to express the varietal aromas of the Chardonnay. The maceration temperature is kept quite high (20°C) in order to avoid notes of basic fermentation. Maturation on fine lees and in stainless steel vats for a part of the cuvée. 20% is oaked with french wood.

Tasting Note

A bright yellow gold hue and seductive scents of blossom and cinnamon spice. A remarkable melange of pears, peach, honey toffee, cream and vanilla (from a short spell of oak ageing) on the palate. Beautifully balanced with ripeness, acidity, length and real structure. A very classy Chardonnay

Food Matching

A great match for fish or roast chicken