

Product code: 4637

Montsablé, Pinot Noir, 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 Pinot Noir is harvested from cooler vineyards in the Haute Vallée d'L'Aude. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness.

Winemaking

The grapes slowly ripen in the cooler vineyards and offer a good level of natural acidity. Burgundian influenced 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. Maturation in stainless steel vats on fine lees with 10% aged for 3 months in new French Oak.

Tasting Note

Cherry red colour, intense dark cherry and blackberry fruit on the nose, a rich round palate with notes of red summer fruits such as raspberry as well as darker berryed fruit. Nicely integrated oak adds to the structure, and lends a spiciness to the long finish.

Food Matching

Served very slightly chilled this has more than enough depth of flavour to partner rich white meats (game birds), pigeon or duck as well as venison.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 13%

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 months

Type: French

% wine oaked: 20

% new oak: None