



Montsablé, Pinot Noir, IGP Haute Vallée de L'Aude, France, 2022

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 Pinot Noir is harvested from cooler vineyards in the Haute Vallée d'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 berried 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.



Product code: 4637

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12.5%

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 months

Type: French

% wine oaked: 20

% new oak: None

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