

Product code: 3580

MONTSABLÉ PINOT NOIR, IGP D'OC, FRANCE, 2019



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

Burgundian 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

Red ruby colour. Aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced, with smooth tannins.

Food Matching

Pairs beautifully with game dishes

Technical Details

Varieties:

Pinot Noir 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 3 months

Type: French

% wine oaked: 10

% new oak: 100