

Product code: 4638

Montsablé, Reserve Chardonnay, 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

Clay and limestone soils support the 20 to 30 year old vines sited on clay-limestone soils in the Limoux, the coolest of the Mediterranean regions due to the influence of the Atlantic Vent Cers wind.

Winemaking

A traditional white wine fermentation in oak barrels, with lees contact, battonage and malolactic fermentation. The wine is aged for 3 months in a mixture of new and 1 to 3 year old barrels.

Tasting Note

A bright, pale gold Chardonnay with aromas of white flowers (hint of jasmine spiciness) and citrus, with riper notes of white peach on the palate and a subtle vanilla and toasted note.

Food Matching

Ideal with richly flavoured fish dishes, langoustines, lobster, trout or salmon, rich enough to handle creamy sauces.

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: None

