



Montsablé, Reserve Chardonnay, 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

Montsablé Réserve represents the pinnacle of site selection within the Haute Vallée de l'Aude, the coolest of all the Mediterranean regions of France due to altitude and influence of the cool Atlantic wind, the Vent Cers. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness. The specific Haute Vallée sites are perfect for Chardonnay due to slower ripening and better levels of acidity. The vines are 20-30 years old and grow on Argilo Calcaires soils.

Winemaking

The wine is left on its lees to add complexity of flavour, texture and weight whilst retaining refreshing ripe fruit character. Critically, 30% of the wine is aged in French wood for 6 months adding further creamy complexity.

Tasting Note

The floral aromas and white peach flavours are complemented by vanilla, toasty notes, a lovely creamy texture and mineral tones through to a classy finish.

Food Matching

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



Product code: 4638

Technical Details

Varieties:

Chardonnay 100%



ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 months

Type: French

% wine oaked: 30

% new oak: None

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