



Montsablé, Reserve Pinot Noir, IGP Haute Vallée de L'Aude, Limoux, France, 2023

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.

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. The wine is barrel aged in a selection of barrels (aged for 6 months in French new oak, 1, 2 and 3 yr old) before blending to produce a Pinot Noir of class, texture and weight.

Tasting Note

Aromas of dark cherry and blackberry plus a rich, round palate of red berry fruit are complemented by toasty, vanilla notes that bring a touch of spice to the finish.

Food Matching

Beautiful drinking on its own or with game, robust fish or slow cooked stews.



Product code: 4639

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French

% wine oaked: 100

% new oak: 10

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