

## Montsablé Chardonnay, IGP Pays d'Oc, Languedoc, France, 2015

### Producer Profile

The wines of Montsablé are inspired by the desire to craft elegant Burgundian varietals from Southern France. Working with growers in cooler sites of lower vigour, they seek out fruit that delivers clean fruit flavours and great balance. Minimal oak is used resulting in Chardonnay with great palate weight, bright fruit and texture while the Pinot positively sings with lifted cherry and wild strawberry fruit.

### Viticulture

This Chardonnay comes from the Puisserguier vineyards in the Saint Chinian area of Languedoc. A landscape of high hills, shallow soils and controlled yields. The soils are chalky and lightly acidic.

### Winemaking

The must is lightly clarified before fermentation in order to express the varietal aromas of the Chardonnay. The maceration temperature is kept quite high (20°C) in order to avoid notes of basic fermentation. Maturation on fine lees and in stainless steel vats for a part of the cuvée. 20% is oaked with french wood.

### Oak Treatment

**Time:** 3 months; **Type:** French; **%oaked:** 20; **%new oak:** None;

### Tasting Note

This classic Burgundian variety has been produced in the sunny climate of Languedoc in the south of France. Although much warmer than the cool climate of the Côte d'Or great care has been taken to ensure that it is every bit as elegant. A bright yellow gold hue and seductive scents of blossom and cinnamon spice. A remarkable melange of pears, peach, honey toffee, cream and vanilla (from a short spell of oak ageing) on the palate. Beautifully balanced with ripeness, acidity, length and real structure. A very classy Chardonnay

### Food Matching

A great match for fish or roast chicken



### Technical Details

**Blend:** Chardonnay 100%

**ABV:** 12.5%

**Closure:** Natural Cork

**Colour:** White

**Style:** Still

**Suitable for Vegetarians:**

No

**Suitable for Vegans:** No

**Organic:** No

**Biodynamic:** No