

COMBE ROCHER RÉSERVE CHARDONNAY 2023













\$19.99

Crisp and Dry with moderate length, Balanced and Ready to Drink!

Product Code:	2878
Country:	France
Region:	Languedoc- Roussillon
Sub Region:	Vin de Pays d'Oc
Style:	White
Variety:	Chardonnay

Closu	re:	Screw Cap
Unit:		Each
Volun	ne:	750ml
Alcoh	ol:	13.0%
Grape	9:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Getting any Chardonnay under \$20 these days is good going, yet alone one that comes from France and that tastes as good as this!

The Combe Rocher (literally 'rocky valley') range is one of pure authenticity crafted from carefully selected terroirs, situated on high altitude slopes, with rocky soils. This specific Chardonnay is sourced from lowland vineyards from the Pays d'Oc, planted on calcareous marls.

30% of the wine is fermented in French oak. The balance is fermented in vat without malolactic influence to preserve the freshness of the wine. The wine is aged 6 months on its fine lees, with regular stirring to add richness of texture and nutty complexity. An appealing wine made in a crowd-pleasing style.

Winery notes (2023 Vintage)



"Pale, bright gold in colour with enticing aromas of vanilla, lime blossom, lemon curd and pear. The palate is harmonious, with a creamy mouthfeel. This gorgeous Chardonnay ends with a clean, bracing acidity, carrying the flavours to a lingering finish.

Produced by the highly acclaimed LGI wines, awarded Best French Still Wine Producer at Berliner Wein Trophy in 2017, 2018 and 2019! Originally the brainchild of Alain Grignon, who had a vision of making affordable, classic French wines designed specifically for the international market. Now under the supervision of oenologist Xavier Roger.

The Combe Rocher (literally 'rocky valley') range is one of pure authenticity crafted from carefully selected terroirs, situated on high altitude slopes, with rocky soils. The terroir effect is very noticeable in this region due to the great variety of winegrowing microclimates that create an expression of the grape varieties that is unique. This specific Chardonnay is sourced from lowland vineyards from the Pays d'Oc, planted on calcareous marls."

5 Stars & 93/100 Sam Kim, Wine Orbit, May 2024 (2023 Vintage)

"It's elegantly fragrant on the nose with apricot, rockmelon, nougat and oatmeal nuances. The palate delivers intricate mouthfeel combined with creamy texture and beautifully infused acidity, making it stylish and delightfully drinkable. At its best: now to 2027."

90/100 Cameron Douglas MS, June 2024 (2023 Vintage)

"Delicate yet distinctive bouquet and palate of fresh yellow peach, apricot and grapefruit with a floral and red apple quality. Flavours of the palate remain persistent enhanced by the acid line and gentle granitic quality, also adding a line of complexity. Well made, fresh and dry on the finish with best drinking from 2024 through 2027."

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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