VINO FINO
Explore a World of Wine

COMBE ROCHER RÉSERVE CHARDONNAY 2025



TOP SELLER



$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

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

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 (2025 Vintage)

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"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."

Paul Tudor MW (2025 Vintage)
"I have been a fan of this Chardonnay for a while now and this new vintage does not disappoint. Light gold in appearance, with fine aromatics of candied citrus peel, honeysuckle and toffee apple. The fruit is delicate, and still rich and juicy too, but that is not what this wine is about. This is a textural, mouth filling Chardonnay with balanced acidity, a lick of toasty oak and a clean, dry finish. Great food matching potential – ticks all the boxes that you may have for a French Chardonnay, and then some."

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2026 (2025 Vintage)
"Beautifully styled and elegant, the finely expressed bouquet reveals ripe peach, fig, nougat, and biscotti aromas, followed by a silky-smooth palate that’s succulent and creamy. Harmonious and balanced with a lingering, delectable finish. At its best: now to 2029."

89/100 Cameron Douglas MS, June 2026 (2025 Vintage)
"Varietal and fruity with core aromas and flavours of fresh peach and red apple, there’s alight caramel quality and saline edge. A satin-cream touch on the palate with core flavours of white fleshed pomaceous and stone fruits, some citrus and gentle spice qualities. Balanced and well made, varietal and ready to drink from day of purchase through 2029."

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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