

VINO FINO

Explore a World of Wine

MONTSABLÉ CHARDONNAY 2023



Original price was: \$28.99. ~~\$23.99~~ Current price is: \$23.99.

Tasty French Chardonnay that fits the budget

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|---------------|----------------------|----------|-----------------|
| Product Code: | 6016 | Closure: | Screw Cap |
| Country: | France | Unit: | Each |
| Region: | Languedoc-Roussillon | Volume: | 750ml |
| Sub Region: | Vin de Pays d'Oc | Alcohol: | 12.5% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | Natural: | Vegan Friendly |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

From the Languedoc region of the south of France comes this Chardonnay which is bursting with personality and flavour. We are particularly taken with this new 2023 vintage release, noting its grilled peach, grapefruit, savoury nutty flavours that make it quite new worldly in style yet with that certain 'je n'ais se quoi' that can only be French.

Winery notes (2023 Vintage)

"The Chardonnay is harvested from cooler vineyards in the Haute Vallée of Limoux. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness.

The slower ripening grapes benefit from a period of cold skin contact and maceration. Pressing of the grapes with separation of free-run juice from pressed must. Cold static must settling. Temperature controlled fermentation at 17-18°C. The wine is left on its lees to add complexity of flavour, texture and weight whilst retaining a crisp, refreshing, ripe fruit finish. 20% of the wine is aged in French wood for 3 months.

Bright pale golden colour, with scents of wild flower and notes of white fruit such as apricot and peach and a fresh citrus

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finish. rounded off nicely with a touch of well integrated oak."

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

"It's elegant scented on the nose, showing lemon pith, apricot, crunchy apple and oatmeal nuances with a hint of flinty complexity. The palate displays beautifully rounded mouthfeel, combined with finely pitched acidity, finishing harmonious and expansive. At its best: now to 2027."

Reviews for the 2022 vintage below...

92/100 Bob Campbell MW, The Real Review, January 2024 (2022 Vintage)

"Rich, creamy, smooth-textured wine with hedgerow, oyster shell/saline, green apple, ginger, vanilla and nutty yeast lees flavours. Gentle acidity breathes life and energy into the wine."

90/100 Cameron Douglas MS, November 2023 (2022 Vintage)

"A satin mouthfeel as the wine touches the palate, flavours of whited fleshed stone fruits with a fine line of grapefruit and mineral. Nice weight and intensity with a smooth attack and finish, gently warming alcohol and moderate acid line. Well made with persistent flavours of citrus and apple, some stone fruits and spice. Low oak. Best from 2023 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