

# VINO FINO

Explore a World of Wine

## MONTSABLÉ CHARDONNAY 2023



\$23.99

Tasty French Chardonnay that fits the budget

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

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## **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."

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## **92+/100 Cameron Douglas MS, March 2025** (2023 Vintage)

"Aromas of peach and vanilla, a lick of limestone mineral soil with a seashell note adds a fine line of complexity and charm. A harmoniously dry on wine on the palate with a light satin-cream touch. Flavours of stone fruits and grapefruit, a note of baked apple and lees fill the palate with flavours and fine tannins along with medium+ acid line add texture and length. Well made, balanced and ready to drink from day of purchase through 2029."

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## 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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