

## MONTSABLÉ L'ESPRIT du LIEU PINOT NOIR 2022



Original price was: \$27.99. ~~\$22.99~~ Current price is: \$22.99.

Product Code:	7483	Closure:	Screw Cap
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Haute Vallée de L'Aude IGP	Alcohol:	12.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

The Pinot Noir is harvested from cooler vineyards in the Haute Vallée d'L'Aude Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness.

The grapes slowly ripen in the cooler vineyards and offer a good level of natural acidity. Burgundian influenced methods are used for the vinification with a gentle extraction by punch-down of the cap. Low temperature vatting (24°C) to preserve the fragile and subtle notes of the Pinot Noir. Maturation in stainless steel vats on fine lees with 10% aged for 3 months in new French Oak.

Cherry red colour, intense dark cherry and blackberry fruit on the nose, a rich round palate with notes of red summer fruits such as raspberry as well as darker berried fruit. Nicely integrated oak adds to the structure, and lends a spiciness to the long finish.

**92/100 Cameron Douglas MS, November 2023** (2022 Vintage)

"The bouquet of light red berry fruits and pinosity translates onto the palate seamlessly with flavours of cherry, plum and a layer of blackcurrant. Fine tannins and medium+ acid line set a decent foundation for the fruit. Flavours are persistent

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leading to a dry finish with moderate complexity. Well made with best drinking from 2023 through 2029."

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**91/100 Sam Kim, Wine Orbit, November 2023** (2022 Vintage)

"Pristine and youthful, the inviting bouquet shows dark cherry, sweet raspberry, warm spice and rich floral nuances, leading to a silky-smooth palate offering juicy fruit intensity with beautifully polished mouthfeel and fine-grained tannins. Attractively composed and structured with a lengthy elegant finish. At its best: now to 2027."

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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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