

VINO FINO

Explore a World of Wine

MONTSABLÉ L'ESPRIT de LIEU RÉSERVE CHARDONNAY 2022



\$29.99

Product Code:	6573
Country:	France
Region:	Languedoc-Roussillon
Sub Region:	Haute Vallée de L'Aude IGP
Style:	White
Variety:	Chardonnay

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



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

A new addition to our French Chardonnay offerings, the Montsablé 'Réserve' Chardonnay is the step up from the value packed Montsablé Chardonnay that many of you have become fans of since we started stocking it a couple of years ago. The importer showed us a sample of this, and we were instantly hooked. A noticeable step up, this gives you an excellent example of what makes French Chardonnay so great, without the eye-watering high prices so normally associated with them.

Montsablé Réserve represents the pinnacle of site selection within the Haute Vallée de l'Aude, the coolest of all the Mediterranean regions of France due to altitude and influence of the cool Atlantic wind, the Vent Cers. Altitude, climate and limestone rich soils combine to produce outstanding fruit, with which we create wines of elegance and freshness.

The specific Haute Vallée sites are perfect for Chardonnay due to slower ripening and better levels of acidity. The vines are 20-30 years old and grow on Argilo Calcaires soils. The wine is left on its lees to add complexity of flavour, texture and weight whilst retaining refreshing ripe fruit character. Critically, 30% of the wine is aged in French wood for 6 months adding further creamy complexity.

The floral aromas and white peach flavours are complemented by vanilla, toasty notes, a lovely creamy texture and mineral

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tones through to a classy finish.

5 Stars & 95/100 Sam Kim, Wine Orbit, April 2025 (2022 Vintage)

"Gorgeously composed and styled, the wine shows nectarine, fig, lemon peel, nougat, and oatmeal characters with a hint of flinty note. The concentrated palate exhibits excellent weight and expansive mouthfeel, with refined texture and beautifully pitched acidity, finishing impressively long and seductive. At its best: now to 2032."

92/100 Cameron Douglas MS, April 2025 (2022 Vintage)

"Deep straw with a golden hues lead to a bouquet of yellow stone fruits and baked apple, ripe pear and a gentle nut-quality from some time spent in French barrel. Immediately the wine touches the palate flavours of baked stone fruit and grapefruit peel are revealed, additional flavours of raw cashew nut and a leesy battonage quality deliver complexity and depth. The use of oak is judicious and well measured, a decent acid line and length. Well made with best drinking from day of purchase through 2030."

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