

MONTSABLÉ

CHARDONNAY

HAUTE VALLÉE DE L'AUDE · 2025

Designed to show the purity and freshness of Haute Vallée fruit — ripe enough to be generous, but with a clean line and a polished feel. A versatile, food-friendly Chardonnay with a modern profile and restrained winemaking.

TASTING NOTE

Pale gold with bright reflections. Aromas of pear, citrus blossom and white peach lead into hints of cream and fresh almond. The palate is supple and fresh, with balanced acidity and a clean, polished finish.

AT THE TABLE

A natural match for roast chicken, creamy pasta, grilled fish, soft cheeses and herb-roasted vegetables.

IN THE CELLAR

Sourced from selected higher-altitude vineyards where cooler nights maintain acidity and aromatic lift, and limestone contributes finesse. Gently pressed and fermented at controlled temperature, with a short period on fine lees to build texture without masking freshness.



APPELLATION	GRAPE	SOILS	ALCOHOL	FORMAT
IGP H.V. de l'Aude	100% Chardonnay	Limestone & clay	12.5% vol	75 cl