

MONTSABLÉ

PINOT NOIR

HAUTE VALLÉE DE L'AUDE · 2025

Made to highlight varietal character over extraction or oak — bright and polished, with red fruit, soft spice and a supple structure. Easy to enjoy on its own or at the table.

TASTING NOTE

Bright ruby in colour. The nose shows red cherry, raspberry and wild strawberry, with hints of spice and dried herbs. Smooth and finely textured on the palate, with fresh red fruit and a soft, graceful finish.

AT THE TABLE

Excellent with roast poultry, salmon, mushroom dishes, charcuterie and semi-soft cheeses.

IN THE CELLAR

Fruit from cool-influenced vineyards selected for freshness, aromatic delicacy and fine tannin. Fermentation uses gentle extraction to preserve colour brightness, with an élevage focused on freshness and texture and minimal oak influence.



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