

Réserve

MONTSABLÉ

CHARDONNAY

HAUTE VALLÉE DE L'AUDE

•

2024

The richer, more textured expression of the range — barrel fermentation and élevage build depth and detail rather than obvious oak, keeping the Haute Vallée signature of altitude, freshness and limestone precision.

TASTING NOTE

Golden straw with bright clarity. Aromas of ripe citrus, pear and white peach are layered with toasted hazelnut, vanilla pod and subtle spice. The palate is creamy yet precise, with integrated oak, fresh acidity and a long, mineral finish.

AT THE TABLE

Ideal with roast poultry, creamy sauces, grilled lobster, monkfish and Comté-style cheeses.

IN THE CELLAR

Fermentation is finished in barrel, the wine left on its fine lees and stirred regularly through bâtonnage. We taste the cellar often as the wine evolves, allowing time, lees contact and a slow micro-oxygenation to build texture and depth. As it approaches the balance we are looking for, every barrel is tasted and only the very best are selected and married into the final blend — a Chardonnay of layered complexity, its citrus and orchard fruit and bright, mineral freshness woven through a creamy, leesy richness and seamlessly integrated oak.



THE BARRELS

Damy FRANCE	François Frères FRANCE	Dargaud & Jaeglé FRANCE	Stockinger AUSTRIA
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Matured in **500 L** oak barrels — mixed French & Austrian cooperage

APPELLATION IGP H.V. de l'Aude	GRAPE 100% Chardonnay	SOILS Limestone & clay	ALCOHOL 13.0% vol	FORMAT 75 cl
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