

Réserve
MONTSABLÉ
PINOT NOIR

HAUTE VALLÉE DE L'AUDE · 2024

A more structured, layered take on our Pinot Noir — built around precision rather than power, true to the Haute Vallée: freshness, finesse and varietal clarity.

TASTING NOTE

Bright ruby to light garnet. Aromas of black cherry, wild strawberry and cranberry are lifted by tea leaf, sweet spice and a faint earthy note. Silky and refined on the palate, with fine tannins, integrated oak and a long, elegant finish.

AT THE TABLE

A beautiful match for duck, roast pork, mushroom risotto, grilled tuna and soft-rind cheeses.

IN THE CELLAR

Fermentation is finished in barrel, where the wine settles onto its fine lees. Through the months that follow we taste the cellar constantly, working the lees and letting a gentle micro-oxygenation soften and build the wine. When the balance feels right, every barrel is tasted and assessed, and only the finest are drawn together for the blend — a Pinot Noir of genuine complexity, its bright red fruit and floral lift held in tension with the silky texture, fine-grained tannin and savoury, spiced depth that patient barrel ageing brings.



THE BARRELS

Damy
FRANCE

François Frères
FRANCE

Dargaud & Jaeglé
FRANCE

Stockinger
AUSTRIA

Matured in **500 L** oak barrels — mixed French & Austrian cooperage

APPELLATION
IGP H.V. de l'Aude

GRAPE
100% Pinot Noir

SOILS
Limestone & clay

ALCOHOL
13.0% vol

FORMAT
75 cl

TERRES FIDÈLES

WINE INSPIRED BY THE SPIRIT OF PLACE

L'esprit du lieu — the spirit of place.

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Terres Fidèles · Haute Vallée de l'Aude, France

Bottled May 2025 · Vegan · Contains sulphites