



ETIQUETTE BLANCHE MONTLOBRE



The elegance of Chardonnay, the finesse of the barrel and the freshness of the terroirs. These three ingredients make the Montlobre Etiquette Blanche a journey as complex as refreshing under the southern sun. Our selection of Chardonnay ages in a selection of barrels specially made for white wines. They bring just the wooden touch Chardonnay needs to illuminate your palate.

Your taste buds will travel all the way to South of France, when the sun is setting and the fresh night arrives. Now, all you need is a glass of Etiquette Blanche to enjoy your time.

The white top cuvée of Montlobre, made from 100% Chardonnay grapes from the cooler area of Limoux. We select with our friends there the best and healthiest grapes from special plots where the minerality of the limestone soil is richer than ever. The juice slowly age in French oak barrels for 8 months. These ideal conditions offer a crispy and fresh wine, with notes of tropical fruit and a delicate toast of oak.



100% Chardonnay



Integrated farming



Traditional vinification



8 months ageing in barrels



13% vol. alc.



Enjoy between 12° and 14°C



The nose is expressive and complex with hints of apricot, brioche and vanilla



The palate is full and fleshy supported by a beautiful freshness. The finish is long with notes of exotic fruit, vanilla and citrus



Crumble of vegetables, lobster and other crustaceans