



Presentation

This coastal terroir, under the favourable influence of the Mediterranean climate, provides a unique location for viticulture. The ambient humidity and gentle sea breezes caress the vines whose roots plunge into soil composed of limestone and alluvial deposits that date back to the Quaternary period.

Situation

These wines are sourced from selected vineyards located in the coastal valleys around Sète.

Terroir

The coastal terroir is sunny and bountiful, offering delectable, exuberant wines with flavours of citrus, red and tropical fruit. Boasting relatively young and rather fertile soils, this terroir, with the help of modern viticultural and winemaking techniques, is well-suited to bringing out all of the aromas and flavours of each grape variety as well as those produced during fermentation such as thiols, terpenes and esters.

Vinification

Harvested by night to keep the freshness, each vineyard lot is fermented separately after a 4 days pre-fermentation cold soak which brings bright fruit & colour and silky tannins. Some selected lots are fermented with French oak for richness and length. After gentle pressing and 3 months of aging on fine lees for maturation, each component is blended to create the Fortant de France signature.

Alcohol level

13%. vol.

Varietals

100% Cabernet-Sauvignon

Tasting

This wine is deep purplish red in colour and features an intense nose with notes of blueberry and violet. Round and delectable on the palate with lovely flavours of freshly picked black fruit.