



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 gently pressed & fermented separately at low temperature for more finesse & purity. Some selected lots are fermented and aged in French oak to bring richness. After 3 months of sur lies aging with battonage (for the creamy flavour), each component is blended to create the Fortant de France signature.

Alcohol level

13% vol

Varietals

100% Chardonnay

Serving suggestions

Ideal between 10°C and 12°C.

Tasting

This wine is brilliant straw yellow in colour and features a generous nose with notes of nectarine and acacia. Round and balanced on the palate with lovely tropical fruit flavours and a long finish.