

FORTANT

CABERNET SAUVIGNON

2020

The anchor is an integral part of Sète's coat of arms. It symbolizes hope and the stability of the maritime heritage of its port, which is still one of the busiest on the French Mediterranean coast.

Philosophy

« Based on the expertise of four generations of winemakers, we want to reflect the diversity and the richness of opportunity across the Languedoc region with a full qualitative approach encompassing all the key elements from the vines to the wines »

Winemaking

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 signature.

Growing Region: Fortant Viticultural Area "Coast Select"

Ageing: 3 months *sur lies*

Winemaker notes

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

COAST SELECT

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

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.

Subsoil	Alluvial sediments from the Quaternary era Limestone from the Cretaceous and Jurassic eras
Winds	Cool "Marin" / Wet and mild "Autan"
Winkler index	1650 – 1750 hot
Elevation	0- 50 m above sea level
Rain	400/ 600mm

South of France
The Languedoc
Amphitheater

