

FORTANT

CHARDONNAY 2021

Sète was founded in 1666 following the royal decision of Louis XIV and his minister, Colbert. The first stone laid of the Saint Louis jetty marked the spot where the lighthouse, which guided seafarers to one of the first Mediterranean ports, was erected.

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 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 signature.

Growing Region: Fortant Viticultural Area “Coast Select”

Ageing 3 months *sur lies*

Winemaker notes

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

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

