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SOUTH WINES: FORTANT SURFE ON THE ORGANIC WAVE

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GAIA, THE FIRST WINES DEDICATED TO VEGETABLE GASTRONOMIC CUISINE

Laurent Sauvage and Jean-Luc Rabanel

As a historic partner of the Festival Escale in Sète, Fortant presented its new range of organic wine, called Gaia, during the fifth edition of **Escalé in Sète** (from March 27 to April 2, 2018).

Based in Sète, this house of singular wines from the South of France took advantage of these 5 days of celebration around the maritime heritage draining more than 400,000 people, to launch his first wines dedicated to the gourmet vegetal cuisine of Jean-Luc Rabanel, double star chef. With the wind in its sails, vegetal and natural cooking is currently sublimated by some passionate chefs.



The superb Kruzenshtern

For the launch of his "Vegan" wines, Fortant had invited a hundred invited guests on March 28 on the Kruzenshtern, the second largest four-masted world built in 1926 and flying the Russian flag. During this reception, I discovered the 4 wines, including two IGP (protected geographical indication) of this new collection signed by this pioneer of wines of premium grape varieties.

° **Gaia IGP Pays d'Oc White 2016** , assembled Viognier and chadonnay from parcels on fresh hillsides scrubland of Languedoc.

° **Gaia Coteaux d'Aix en Provence 2016 white** , assembled Vermentino and white Grenache from the west of the appellation Coteaux d'Aix en Provence.

° **Gaia IGP Pays d'Or 2016 red** , blended Grenache, Merlot and Mourvèdre selected on the slopes of the scrubland of Languedoc.

° **Gaia Saint Chinian 2016 red** e. Its generous bouquet makes it my favorite. " *It's a blend of Syrah and Grenache from the south of the St Chinian appellation, on clay-limestone secondary soils,* " says Laurent Sauvage, director of Fortant.