FORTANT de France



MERLOT

A stone's throw away from the lighthouse of Sète, the Chai Collection winery is the cradle of the house of Fortant. The town's one and only speciality, tielles, individual pies made with octopus in spicy tomato sauce, were the traditional meal of fishermen.

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 de France signature.

Growing Region: Fortant Viticultural Area "Terroir Littoral"

Ageing: 3 months sur lies

Winemakernotes

This wine is a vivid deep purplish red in colour and boasts an intense nose with notes of blackberry and peppermint. Round and delectable on the palate with lovely flavours of 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