



Origins of the cuvee

Our Chardonnay vines from selected plots plunge their roots deep down into the terroirs of Southern France's calcareous mountains, resulting in this cuvée that is all purity and elegance.

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

Terroir

Located between Garrigues and Cévennes, the Monts vineyard tops Languedoc Roussillon region from some 600m altitude spots. The foothills terroir is complex and contrasted, characterized by a damp climate and higher altitudes. The complexity of the soils (3 geological eras) along with a greater difference between diurnal and nocturnal temperatures help promote secondary metabolism which takes place inside the grape berry at night during the ripening phase. This phenomenon is responsible for the complexity of the grapes' composition. Few varietals grown on this terroir manage to reach their peak of maturity. When they are able to do so, they yield high-class wines that are all elegance, complexity and minerality

Vinification

Harvested by night to keep the freshness, each vineyard lot is gently pressed & fermented separately then fermented and aged in French oak barrels to bring richness & complexity. A small proportion of barrels goes through malolactic fermentation to bring creaminess. After 10 months of sur lies aging with battonage (for the creamy flavor), each component is blended to create the Fortant signature.

Ageing

10 months sur lies in French oak Barrels

Winemaker's notes

This wine is sparkling golden yellow in color and features a fine, complex nose with notes of vineyard peach, citrus and hawthorn. Full-bodied and elegant on the palate, revealing the purity and aromatic complexity of citrus and white blossoms. Long, mineral finish.