



Origins of the cuvee

Beneath the sun-kissed vineyards of the volcanic hills, the minerality of the basaltic sub-soils allows us to craft this full-bodied, spicy Syrah.

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

The Terroirs de Collines area presents unique climatic conditions with dry and hot days combined with cool nights.

The hillside terroir covers a scrubby garrigue landscape and is drier as it is subjected to the Mistral and Tramontane winds. These cool, dry, strong winds regularly sweep across the garrigue, contributing to the concentration of the grapes grown on this terroir. The complexity of the soils (3 geological eras) allows many varietals to express all of their aromas and flavours of ripe, even jammy fruit, garrigue spices, and flowers.

Vinification

Harvested by night to keep the freshness, each vineyard lot is fermented separately after a 4 days pre-fermentation cold soak which brings bright colour & flavour and silky tannins. After gentle pressing, some selected lots are racked directly into small French oak barrels adding depth and complexity. After 4 months of aging, each component is blended to create the Fortant de France signature.

Ageing

4 months on lies in French oak

Tasting notes

This wine is purplish red in colour and features a generous, complex nose with notes of violet, tame peppery spice and liquorice. Rich yet lively on the palate with pleasing flavours of black fruit and spice. Full finish.