



Origins of the cuvee

Our Viognier, harvested on the calcareous hills of the Languedoc region, is reminiscent of the broom flowers that grow on these schistous terroirs. This wine offers harmonious freshness and unctuousness.

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 gently pressed & fermented separately at low temperature for more finesse & purity. Some selected lots are fermented and aged in French oak barrels to bring richness & complexity. After 6 months of sur lies aging with battonage (for the creamy flavour), each component is blended to create the Fortant de France signature.

Ageing

6 months sur lies in French oak

Winemaker's notes

This wine is buttercup yellow in colour and features a generous, complex nose with notes of fresh apricot and grapevine flowers. Rich and smooth on the palate boasting lovely tropical fruit flavours and a long finish.