

PIONEER OF FRENCH
SINGLE VARIETAL WINES



FORTANT
DE FRANCE

CHARDONNAY 2010

An elegant structure with subtle aromas of pears and roasted hazelnuts



Color: Light yellow-gold straw.



Nose: Powerful and refined, with intense aromas of pears, figs, pineapple and roasted hazelnuts, rounded-off with discreet notes of honey.



Tasting : The mouth is smoothly creamy with pleasant vivacity, topped by notes of figs and vanilla.

Vinification highlights fruit-driven characteristics

- Continuous grape-sampling allows harvest at perfect maturity
- Night harvesting to preserve aromas and freshness
- Harvest cooling devices control temperatures in the vineyard in anticipation for cold pressing
- Vinification at low temperatures maintains the wine's rich character
- The wine is matured on fine lees

How to enjoy this wine? This Chardonnay is suitable for an enjoyable, relaxed occasion with friends. Serve slightly chilled.



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