

PIONEER OF FRENCH  
SINGLE VARIETAL WINES



# FORTANT DE FRANCE

## CHARDONNAY

An elegant structure with subtle aromas of pears and roasted hazelnuts



**Colour:** 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 to harvest at perfect maturity
- Night harvesting to preserve aromas and freshness
- Harvest cooler devices control temperatures in the vineyard in anticipation for cold pressing , cold settling
- Continuous protection from oxidation
- Vinification at low temperatures maintain the wine's rich character while preserving its bouquet
- The wine is matured on fine lees

**How to enjoy this wine ?** This Chardonnay is suitable for an enjoyable, relaxed occasion friends.

**How :** Serve slightly chilled.

**Accompaniment advice :** particularly suitable for the aperitif, with fish in sauces, stuffed sellfish, crabs and other seafood

