

PIONEER OF FRENCH  
SINGLE VARIETAL WINES



# FORTANT DE FRANCE

## MERLOT

**Silky and ample with powerful notes of blackberries and forest-strawberries**



**Colour :** intense & deep red hues.



**Nose :** blackberry and forest-strawberry aromas with notes of thyme and rosemary.



**Tasting:** ample and silky palate. The coated tannins give a pleasing creamy mouth feeling which, combined with the power of the fruit notes, gives this wine a noticeable elegance.

**Vinification highlights fruit-driven characteristics**

- Continuous grape-sampling allows to harvest at perfect maturity
- 100 % destemming
- Long vatting (3 weeks minimum)
- Soft extraction process
- Maceration after fermentation to properly develop mouth-feel and silky tannins.

**How to enjoy this wine ?** This Merlot is suitable for a enjoyable, relaxed occasion with friends.

**How :** Serve at room temperature.

**Accompaniment advice :** Particularly suits white meats, grilled lamb and vegetable terrines. Delicious with chocolate and desserts.

