



RES FORTES

MODERN • ELEGANT • DISTINCTIVE WINES

From ancient rugged hills...





**RES FORTES**
MODERN • ELEGANT • DISTINCTIVE WINES



All of **Res Fortes** wines are a pure expression of Roussillon's unique terroir. They are a gateway to explore an ancient and unique region and its undiscovered wines of exceptional quality.

Premium

CLASSIC

ESSENCE



Premium



Brave
2017 Côtes du Roussillon Villages
Roussillon, South of France

Variety
100% Grenache Noir barrel aged.

Tasting note
Beautifully aromatic dried herbs and rosemary, alongside bright red fruit and finished with earthy and spicy notes. Subtle well integrated oak adds to the complexity of this elegant and concentrated wine that lingers on the palate.

Food pairing
Slow roasted pork, game bird, braised short rib, or a rich lamb stew.

Other
Best served decanted.

Vineyard Information

Age of vines: 120 years old
Trellising: Bush vines
Irrigation: None
Soil: Schist
Position: North facing slope

Cellar Information

Harvest day: 20th September 2017
Yield: 2-3 Tonne/HA
Fermentation: The grapes were destemmed and fermented in stainless steel tanks. During fermentation the wine had two pump overs per day for 12 days, then left on skins for a further 10 days after fermentation. Once happy with extraction, we drained and pressed into tanks and left to go through MLF. Once MLF was complete, we aged for 24 months in 3-year-old French oak barrels.

Bottling date: 4th September 2019

Alc: 14.5%
RS: < 1.0g/l
pH: 3.35
TA: 4.16

For more information contact:

E: wine@resfortes.com W: resfortes.com
Res Fortes, Maury, 66460, France



Traveller
2020 Côtes Catalanes
Roussillon, South of France

Variety
100% Syrah.

Tasting note
Our estate bottled Traveller, as per its namesake, will take you on a journey. It is rich, complex, and concentrated with aromas of ripe blackberry, red cherries, violet, dried rose petals, and rosemary. On the palate, cassis, black fruits, red peppercorn, dark chocolate, and a touch of cedar wood.

Food pairing
Roast lamb, beef short ribs, grilled duck breast, French onion soup.

Other
Best served decanted.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 20th September 2020

Yield: 20hl/ha

Fermentation: The grapes are 20% whole bunch fermented 80% destemmed. They are naturally fermented with two pump-overs a day for 10 days, then left on the skins for a further 10 days after fermentation. Once happy with extraction, we drained and pressed into tanks for MLF and to age in stainless steel.

Bottling date: 27th April 2022

Alc: 14.5%

RS: < 1.0g/l

pH: 3.96

TA: 2.9



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Res Fortes, Maury, 66460, France



CLASSIC



Res Fortes Rosé 2022 Côtes du Roussillon Roussillon, South of France

Variety

50% Grenache Noir, 30% Syrah, 20% Grenache Gris.

Tasting note

Bright and refreshing, bursting with aromas of pink grapefruit, white flowers, and ripe strawberries. On the palate, lemon balm, orange zest, and white peach are met with a pronounced flinty minerality. Partial fermentation in barrel gives this Rosé a velvety smooth texture and long silky finish, which when matched with crisp acidity, creates a unique, complex, and elegant wine. This is French Rosé at its finest.

Food pairing

Goat cheese salad, smoked salmon, oysters, seared scallops, crab legs, or grilled pork loin.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines & Trellis

Irrigation: None

Soil: Schist some slate soils

Position: South facing slope

Cellar Information

Harvest day: 16th August 2022

Yield: 5 Tonne/HA

Fermentation: The grapes were whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After cold settling, we racked off the juice from the lees and prepared it for fermentation. 15% of the blend is barrel fermented with daily battonage for 2.5 months. The remaining is fermented in stainless steel tanks. After fermentation we racked off the lees created through fermentation and left it to age until bottling.

Bottling date: 14th February 2023

Alc: 13%

RS: < 1.0g/l

pH: 3.22

TA: 4.05

For more information contact:

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Res Fortes, Maury, 66460, France



90 Points



Res Fortes Rosé Magnum 2021 Côtes du Roussillon Roussillon, South of France

Variety

50% Grenache Noir, 30% Syrah, 20% Grenache Gris.

Tasting note

Bright and refreshing, loaded with concentrated flavours of blood orange, white peach, and ripe strawberry. Dry, surprisingly full bodied, with a crisp mineral acidity and long complex finish. French Rosé at its finest.

Food pairing

Goat cheese salad, smoked salmon, oysters, seared scallops, crab legs, or grilled pork loin.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines & Trellis

Irrigation: None

Soil: Schist some slate soils

Position: South facing slope

Cellar Information

Harvest day: 6th September 2021

Yield: 5 Tonne/HA

Fermentation: The grapes were whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After cold settling, we racked off the juice from the lees and prepared it for fermentation. 8% of the blend is barrel fermented and the remaining is fermented in stainless steel tanks. After fermentation we racked off again, from the lees created through fermentation, and left it to age until bottling.

Bottling date: 20th January 2022

Alc: 13.5%

RS: < 1.0g/l

pH: 3.22

TA: 4.05

For more information contact:

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Res Fortes, Maury, 66460, France



91 Points



Res Fortes White 2019 Côtes du Roussillon Roussillon, South of France

Variety

60% Macabeu, 40% Grenache Gris.

Tasting note

Generously floral on the nose along with baked apple, sweet lemon, white peach, and a slight earthiness makes this a more complex wine than many at this price point. The palate is dry, richer than expected with medium body, moderate yet refreshing acidity, and a waxy mouthfeel reminiscent of Vouvray. The nose is quite complex and lifted, and the finish is long and persistent. The 60-year-old vines contribute real character. This is easy drinking, fresh, and vibrant.

Food pairing

Moules-frites, pasta vongole, baked seafood or roast chicken dishes.

Vineyard Information

Age of vines: 40 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 4th September 2019

Yield: 4 Tonne/HA

Fermentation: The grapes were whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After cold settling we racked off the juice from the lees and prepared it for fermentation. After fermentation we racked again from the lees created through fermentation and let to rest until blending and bottling. No Oak was used.

Bottling date: 2nd September 2020

Alc: 13.5%

RS: < 1.0g/l

pH: 3.36

TA: 3.03

For more information contact:

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Res Fortes, Maury, 66460, France



Res Fortes GMS Magnum 2018 Côtes Catalanes Roussillon, South of France

Variety

30% Grenache Noir barrel aged, 30% Grenache Noir tank aged, 30% Mourvèdre & 10% Syrah.

Tasting note

Intense ripe red fruit, plum, and black cherry along with a touch of cinnamon, vanilla, and spice from time spent maturing in old French oak. Rich and structured with supple tannins and beautiful balance.

Food pairing

Lamb meatballs, BBQ pulled pork, or ribeye with peppercorn sauce.

Other

Best served decanted.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 21st September 2018

Yield: 3-5 Tonne/HA

Fermentation: The grapes were destemmed and fermented in stainless steel tanks. During fermentation the wine had two pump-overs per day for 10 days, then left on skins for a further 10 days after fermentation. Once happy with extraction, we drained and pressed into tank. 30% of the Grenache Noir was left to age for 12 months and go through MLF in puncheon barrels.

Bottling date: 4th September 2019

Alc: 14.5%

RS: < 1.0g/l

pH: 3.80

TA: 2.72

For more information contact:

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Res Fortes, Maury, 66460, France



90 Points



Res Fortes GMS 2019 Côtes du Roussillon Roussillon, South of France

Variety

60% Grenache Noir, 30% Mourvèdre & 10% Syrah.

Tasting note

On the nose, intense ripe red fruit, currant, and cherry are accompanied by fresh herbs and garrigue reminiscent of the South of France. On the palate, darker fruits dominate alongside smoky spice and dark chocolate. This is a terroir driven wine with impeccable balance, structure, and acidity, and offers unparalleled value.

Food pairing

Lamb stew, barbecued pork ribs, smoked beef brisket, or ribeye with peppercorn sauce.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 16th September 2019

Yield: 3-5 Tonne/HA

Fermentation: The grapes were destemmed and fermented in stainless steel tanks. During fermentation, the wine had two pump-overs per day for 10 days, then was left on skins for a further 10 days after fermentation. Once happy with extraction, we drained and pressed into tank to go through MLF. Then left to age for 10 months in stainless steel tank.

Bottling date: 2nd September 2020

Alc: 14.5%

RS: < 1.0g/l

pH: 3.59

TA: 3.33

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A collage of various wine glasses filled with red and white wine, held by hands in a social setting. The glasses are arranged in a circular pattern, with some in the foreground and others in the background. The background is blurred, showing a social gathering with people and food. A semi-transparent green rectangular box is overlaid in the center, containing the word "ESSENCE" in white, uppercase, sans-serif font.

ESSENCE



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Merlot Madness 2021 Vin de France Roussillon, South of France

Variety
100% Merlot.

Tasting note
Uncomplicated and unpretentious... just delicious. An ultra quaffable wine, loaded with fresh fruit flavours of cranberry, raspberry, red cherry, and currant. Imagine Merlot meets Gamay. Bring on date night.

Food pairing
Very versatile, but perfect for Italian style foods like pizza and pasta.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Trellised

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 1st October 2021

Yield: 3-5 Tonne/HA

Fermentation: The grapes were destemmed and whole fermented with pump-overs twice a day for 10 minutes each time. Once happy with extraction and colour, we drained and pressed into stainless steel tanks where they go through malolactic fermentation and then age until bottling.

Bottling date: 7th November 2022

Alc: 14%

RS: < 1.0g/l

pH: 3.41

TA: 3.6

For more information contact:

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Res Fortes, Maury, 66460, France

Awards & Accolades



- San Francisco International Wine Competition – **Silver Medal**, 2020 Traveller
- San Francisco International Wine Competition – **Silver Medal**, 2022 Rosé
- The Drinks Business, Global Grenache Masters – **Silver Medal**, 2021 GMS Red Blend
- Wine Enthusiast - **Best Buy**, 2021 Merlot Madness
- USA Wine Ratings - **Winery of the Year**, Res Fortes
- USA Wine Ratings - **Gold Award**, 2019 Red Blend
- USA Wine Ratings - **Gold Award**, 2019 Blanc
- USA Wine Ratings - **Silver Award**, 2022 Rosé
- USA Wine Ratings - **Silver Award**, 2021 Merlot Madness
- Grenaches du Monde Competition – **Gold Medal**, 2022 Rosé
- The Drinks Business, Global Rosé Masters – **Silver Medal**, 2022 Rosé
- Grenaches du Monde Competition – **Gold Medal**, 2021 Rosé
- Sommelier Choice Awards – **Gold Medal, 90 points**, 2021 Rosé
- The Drinks Business, Global Grenache Masters – **Silver Medal**, 2021 Rosé
- Sommelier Choice Awards – **Silver Medal, 86 points**, 2021 Merlot Madness
- CIVR – Ambassadeurs Roussillon, 2020 Rosé
- Sommelier Choice Awards – **Gold Medal, 91 points**, 2019 Blanc
- Decanter – **90 points**, 2019 Red Blend
- Sommelier Choice Awards – **Gold Medal, 90 points**, 2019 Red Blend
- Grenaches du Monde Competition – **Gold Medal**, 2019 Red Blend
- The Drinks Business, Global Grenache Masters – **Gold Medal**, 2017 Brave
- The Drinks Business, Global Syrah Masters – **Silver Medal**, 2019 Traveller
- CIVR – Ambassadeurs Roussillon, 2019 Traveller
- Grenaches du Monde Competition – **Gold Medal**, 2018 Red Blend
- Wine and Spirits Magazine – **90 Points**, 2018 Red Blend
- Wine Enthusiast – #44 of **Top 100 Best Buys**, 2019 Rosé
- Wine Enthusiast – **91 Points**, 2019 Rosé
- ISWC - **90 Points**, 2019 Rosé
- Wine Enthusiast – **90 Points**, 2018 Rosé
- The Drinks Business, Global Rosé Masters – **Silver Medal**, 2018 Rosé
- Decanter – **Top 30 French Rosé**, 2016 Rosé
- San Francisco International Wine Challenge – **Gold Medal**, 2016 Rosé

Testimonials

"If you want a taste of old-vine Grenache at its best, then The Brave should be on your bucket list."
– Patrick Schmitt, Decanter

"This [Brave] is a wine of passion, a wine of an individual's philosophical expression. It is a liquid artform. This wine is extremely unique, multi-layered and an artform in itself." – James Cluer, MW, Fine Vintage Ltd.

"A refreshing sea-breeze aroma partners with the delicate scent of white cherry, melon rind, white currant and rhubarb leaf. The palate is light and ethereal in feel, with bright acidity that refreshes the palate and perfectly complements the tart fruit flavors. Lingering citrusy impressions of orange blossom and lemon balm leave you ready for more. Best Buy [Rosé]" — Lauren Buzzeo, Wine Enthusiast

"This [White] is easy drinking, fresh, young and vibrant. The nose is quite complex and lifted which scores well, and the finish is quite persistent and builds in intensity at times. The 60-year-old vines contribute real character." – James Cluer, MW, Fine Vintage Ltd.

"Outstanding! Very typical of a South of France GSM but way more elegant than some of its counterparts. A must try, addictive!!" – Vivino

"A bold fruity full bodied red, full of flavour. A perfect combination of new world techniques and classic French wine making styles." – Vivino

"Another solid wine from Moritz Bak. Notes of vanilla, and cocoa synergize well with the wine's primary flavors. Very good representation of a southern French blend - will buy again!" – Vivino

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MORITZ BAK Winemaker Bio



“When I was young, I remember travelling on the train across Europe and seeing the Swiss Alps with terraced vineyards covered in snow. By the age of 16 I was hooked. My passion has been winemaking ever since.”

Moritz Bak

Moritz spent many summer months as a child with his grandfather in the South of France, who would talk for hours with great passion about wine... and even let him try a little. Listening to him, Moritz's fascination with wine began.

After studying Wine Science at Brighton University's Plumpton College, graduating in 2010, Moritz set out to travel the World

and hone his winemaking skills in the Northern and Southern Hemispheres, following the vintages. He worked in the USA, South Africa, France, New Zealand, Germany, and Australia, in well-known regions such as Sonoma Valley, Paarl, Roussillon, Bordeaux, Barossa Valley, Hawkes Bay, Riverland and the Mosel.

While working for some of the world's best wine producers, Moritz broadened his understanding of the processes and techniques required to make high quality wines from different grape varietals and volumes. Some of the well-known brands that Moritz has worked on are Chateau Bauduc, Mellasat, Kendall Jackson, Dr Loosen, Orin Swift, Delagat's Barossa Valley Estates, Oyster Bay, and Penfolds.

After working with dozens of amazing and talented winemakers all over the world and winning numerous prestigious awards and accolades, Moritz knew he was ready to break out on his own. “In 2014 I decided it was time to use what I had learnt from all over the World and create my own premiere vintage!”

Moritz chose the Roussillon region and the village of Maury in the South of France as the place for the first vintage, knowing the potential for quality residing in the Pyrenees foothills where he purchased a 14 Hectare Organic vineyard and winery in September 2018. Since then, his wines have garnered a worldwide following. Res Fortes wines have achieved critical acclaim from Decanter, IWSC, Wine Enthusiast, and other reputable publications, have been awarded 90 points and above numerous times, and have won Silver and Gold medals at the Global Rosé Masters as well as San Francisco International Wine Festivals.

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