



RES FORTES

MODERN • ELEGANT • DISTINCTIVE WINES



Res Fortes White 2019 Côtes du Roussillon Maury, 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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