



## Res Fortes GMS 2019 Côtes Catalanes 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.

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### Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

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### 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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For more information contact:

E: [wine@resfortes.com](mailto:wine@resfortes.com) W: [resfortes.com](http://resfortes.com)

Res Fortes, Maury, 66460, France