

Côte-Rôtie

Fortis

2023 75 cl

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17



13.5% Vol.



4 to 20
years old



Syrah and
Viognier



22 months



2023



Technical specifications

This vintage takes its name from "Fortis fortuna fortior": luck strengthens courage. This was the motto of the estate's owner in the 17th century, a Marshal of France under Louis XIV.

"Fortis": Valiant, courageous, strong, solid, vigorous...

Vigorous, the Viognier and Syrah vines, growing on arid, poor and rocky granite soils.

Valiant are the generations of winegrowers who, since Roman times, have built and maintained the dry stone cellars.

The winegrowers who still work them manually are courageous.

This wine comes from the slopes of golden gneiss soil, south of Ampuis.

This terroir allows the power and minerality of the Syrah to blend perfectly with the fruit and roundness of the Viognier.

Grape varieties: 95% Syrah & 5% Viognier.

Wine of dark ruby color.

On the nose, we have intense aromas of red fruits (blackcurrant), vanilla, and some roasted notes.

The palate is remarkably refined, the tannins are well-rounded and integrated. The finish is long and silky.

Terroir: Blend of Leuco-gneiss (blonde soils) and mica schist (brown soils)

Winemaking: 100% destemmed without yeast.

Cold maceration for 1 week.

Pigeon feeding once a day for 3 to 4 weeks.

Reassemble once a day for 3 to 4 weeks

Long and gradual fermentation.

Low-pressure pneumatic pressing to avoid bursting the seeds.

Aging: 22 months in new French oak demi-muids (580 litres).

Serving temperature: 17°C

Shelf life: 4 to 20 years.

Food and wine pairings: Mallard, veal with figs, duck breast with mushrooms, venison, duck breast, cheeses...