



FORTANT



FRANCE

CHARDONNAY



Color: Pale yellow.

Nose: Powerful and fine, acacia flowers, pollens and fruit.

Taste: Upon swirling the notes of honey intensify the aromas. In the mouth the sensation is velvety without losing its liveliness and freshness. Dried figs enhance the finish.



Kosher Guaranty

Fortant kosher wines are produced under the strict supervision of rabbinical authorities. These wines are approved by **the Union of Orthodox Jewish Congregations** signified by the letter U circled on the label, and certified kosher for Passover (letter p on the label). They are also certified **Yayin Mevushal (universally kosher)**, signifying the fermented wine has been flash pasteurized. The taste is not affected, and in fact this process helps stabilize the wine's color, tannin and fruit. Mevushal signifies the wine can be poured by non-Jews and still remain kosher. Fortant's winemaker has developed a specific style for his kosher line focusing on clear fruit and elegant notes making the wine easy to drink and eminently food friendly.

Fortant kosher certification

- Hebraic calendar and celebration days respect.
- The Shomerim (rabbinical authorities delegates) perform every stage of winemaking process: from grape supplying to vinification and bottling, under the strict supervision of M.Azulay Issachar from Jerusalem, by delegation of Rabby Frankforter, and following the Fortant winemakers instructions.
- Our all facilities (pumps, presses, vats, pipes ect...) are kept kosher by the rabbinic team.
- Only natural products approved by the rabbinical authorities are included in our winemaking process.
- Non jews are not allowed neither to touch any machine or look at the wine in the vat or when piping (BLI REYIAT AKOUM).
- «Mevushal» process is performed according MEHADRINE standards (92°C flash pasteurisation) without degrading the quality of the wine. This process helps stabilize the wine,s colour, tannin and fruit and allows it to remain kosher if the bottle is handled by non-Jews.



Service temperature: Serve slightly chilled
Food and wine pairing:

A delicious aperitif or accompaniment to risotto or light pasta dishes, fish and seafood.