



DOMAINE FORTIER
VINEYARDS

DOMAINE FORTIER ‘CHARBLANC’ 2024

Domaine Fortier crafts small-lot, hand-crafted wines from its Catoctin Valley estate in Lovettsville, Virginia. With ten acres of *Vitis vinifera* and a philosophy rooted in balance and precision, the winery focuses on thoughtful viticulture and restrained winemaking to create elegant, expressive wines that reflect the purity and character of their mountain-influenced terroir.

VINTAGE NOTES

The 2024 growing season was excellent, marked by consistent sunshine, moderate rainfall, and even ripening. Sauvignon Blanc achieved bright aromatics and lively acidity, while estate Chardonnay developed roundness and depth. The season’s balance made it ideal for producing a vibrant white blend with freshness, clarity, and texture.

WINEMAKING NOTES

CharBlanc blends 91% stainless-steel-fermented Sauvignon Blanc with 9% Chardonnay. The Sauvignon Blanc aged seven months in steel for purity, while the Chardonnay aged in 100% new French oak. The components were blended without fining and lightly filtered, preserving brightness with a hint of creamy complexity.

TASTING NOTES

CharBlanc offers fragrant notes of grapefruit, lemon zest, and green apple lifted by the vibrancy of Sauvignon Blanc. The small portion of oaked Chardonnay adds subtle creaminess and a touch of spice. Fresh acidity, crisp texture, and a clean mineral-driven finish make this an elegant Virginia expression of a white Bordeaux style.

APPELLATION	Loudoun County, Virginia
VINEYARDS	Domaine Fortier Vineyards
VARIETAL COMPOSITION	91% Sauvignon Blanc, 9% Chardonnay
FERMENTATION & AGING	Sauvignon Blanc aged 7 months Stainless Steel Chardonnay aged in French Oak
ALCOHOL	12.3%
PH	TBD
ACIDITY	TBD
RESIDUAL SUGAR	Dry



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