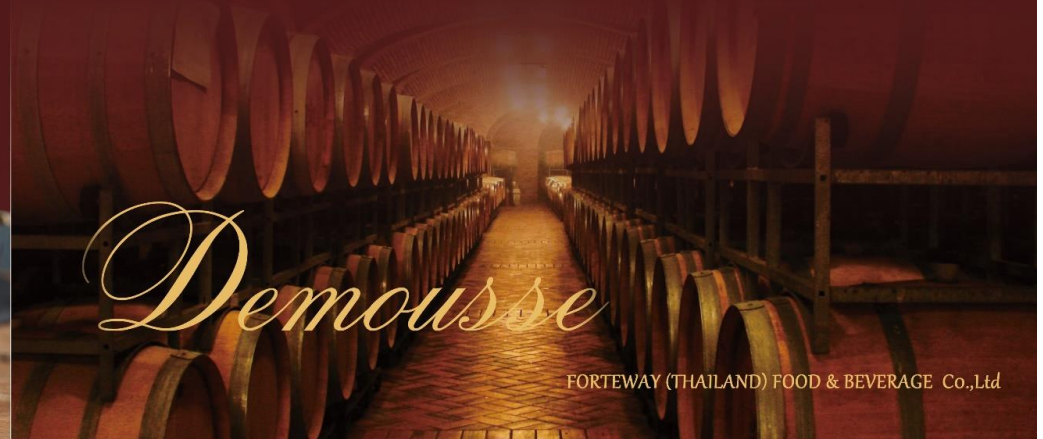


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Demousse
WINE INDUSTRY



Demousse

FORTEWAY (THAILAND) FOOD & BEVERAGE Co.,Ltd

Demousse

BRAND HISTORY

Demousse has formed its unique wine-making expertise for its continuous research, exploration and creative dedication. Demousse pursues its perfection constantly and personality independently, having its elegant fragrance and far-reaching aftertaste. Demousse has been sold to 160+ countries widely and won many medals due to its high quality.

CHATEAU INTRODUCTION

Chateau Demousse is located in BRIE SOUSAR-CHAC, Saintes city. This is a Petite Champagne, belongs to Cognac area officially by the government, one and only area for Cognac in the world.

The chateau picks the superior regional exclusive Ugni Blanc grape with 18% sugar content, the original fermented wine is rich in sour flavor and remains in the distilled state until the end of April next year. The original distilled Cognac/Brandy brings some naturally rough scent, after brewing by aged oak and stored in a constant temperature, the wine and oak fiber will interact with each other, then mellow style and amber will appear gradually. The chateau insists in the traditional process, the Cognac brandy distilled by traditional copper kettle will be as clear as amber, mellow and fragrant forever.



Shopping Center



Wine tasting event



Forteway Company Office



Bonded warehouse (low temperature)



Myawaddy Duty free complex

Production line



Demousse

Cognac XO

Grande Champagne of France Cognac Demousse is of vanilla fragrance and glows in amber crystal. The blend of delicate aromas from flowers, spices and pepper makes walnut and candied fruit slightly obvious, smelling like greenwood embracing rain, tasting endless mellow and sweetly.



Demousse
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DEMOSSE BRANDY XO

Raw materials: Grapes, Water, Caramel Color
Vintage:
Origin: France
Rank: XO Brandy
Region: Bordeaux
N.W: 700 ml, 350 ml
AOV: 40%vol.

This classical XO is a real and warm golden bright colour, highlighting luxury, is a masterpiece of a brew master and uses "eaux-de-vie" from the center of Cognac and has achieved many prizes in the international competitions. Excellent taste, Extraordinary creativity makes this XO have long enjoyed a good reputation in this business. The sound swaying gently in the glass by Cognac and the aroma released elegantly can wake up your senses incessantly which makes this XO unique fragrance, mellow and smooth as silk.

Demousse

WINE INDUSTRY



Demousse

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DEMOSSE BRANDY VSOP

Raw materials: Grapes, Water, Caramel Color
Vintage:
Origin: France
Rank: VSOP Brandy
Region: Bordeaux
N.W: 1000 ml, 350 ml
AOV: 40%vol.

VSOP is a blend of high quality of eaux-de-vie from Grande Champagne and Petite Champagne. Fine selected "eaux-de-vie" is brewed for many year in the old oak barrel. Since it was invented, VSOP has always maintaine its iconic unique style. Delightful deep amber wine brings the ripe flavor of fruits and herbs, staying in the tongue with unique taste and caramel flavo and complex fruity, especially mellow and delicate, maturely warm, elegantly noble and deeply loved by the drinker.



Château
Rothschild

JALOUSIE BEAULIEU PRESTIGE 2015

Grape: Merlot
Vintage: 2015
Origin: France
Rank: AOC
Region: Bordeaux
N.W: 750 ml.
AOV: 14.5% Vol.

- A deep ruby color
- An intense nose of black fruits
- The palate is fruity with notes of black cherries and black-berries
- The wine is clean and full-bodied, and the black mold peach and blackberry are very prominent.

MONSIEUR DE BORDEAUX 2015 2016

Grape: Merlot
Vintage: 2015 2016
Origin: France
Rank: AOC
Region: Bordeaux
N.W: 750 ml.
AOV: 13% Vol.

An elegant deep and velvet purple color, a fresh and complex bouquet providing notes of peppermint and licorice, a frank attack on aromas of black cherry, with hints of dark chocolate at the end

Food & Wine Pairing: This wine will accompany roasted or grilled meats

Awards: Medaille d' Or-Concours de Bordeaux



Demousse
WINE INDUSTRY





BELLEVUE LA FERRIERE 2018

Grape: Merlot, Cabernet Franc
 Vintage: 2018
 Origin: France
 Rank: AOC
 Region: Bordeaux
 N.W:750 ml.
 AOV:14.5% vol.

Bellevue La Ferrière 2018 offers a purple colour. On the nose, the wine offers notes of black fruit and hints of spices. On the palate, it is full-bodied and generous.

Food & Wine Pairing: Nice with red and white meat, game, dessert



Demousse

CHATEAU TOUR NEUVE 2015

Grape: Merlot, Cabernet Sauvignon
 Vintage: 2015
 Origin: France
 Rank: AOC
 Region: Bordeaux
 N.W: 750 ml.
 AOV: 14% vol.

Château Tour Neuve has a beautiful purple and intense ruby colour. On the nose, expressive and elegant with black fruits and toasted notes. This 2015 vintage is well-rounded and fleshy with present and nice tanins giving freshness.

Food & Wine Pairing : Perfect with rib steak, duck breast or dessert
 Serving condition : Between 16°C and 18°C
 Preservation : Up to 5 years reflecting the above notes. After this period, the wine will show more mature characteristics.

Awards: Gold Medal-Lyon 2016
 Gold medal-Gilbert&Gaillard 2016



Demousse

CHÂTEAU DUBOIS CLAVERIE 2018

Grape: Merlot, Cabernet Sauvignon and de Cabernet Franc
Vintage: 2018
Origin: France
Rank: AOC
Region: Bordeaux
N.W: 750 ml.
AOV:14% vol.

Château Dubois Clavierie 2018 has a nice and intense ruby colour. The nose is fresh with notes of red fruits & violet flowers. On the palate, the wine is well balanced with supple tannins.
Food & Wine Pairing : To be served with grilled lamb, roasted red meat or cheese selection. Serving condition : Between 16° and 18° C Preservation : Up to 3 years reflecting the above notes. After this period, the wine will show more mature characteristics.

Awards: Gold medal- Gilbert&Gaillard



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Demousse

CHÂTEAU FONFROIDE 2019 ROSE

Grape: Cabernet Franc
Vintage: 2019
Origin: France
Rank: AOC
Region: Bordeaux
N.W: 750ml.
AOV:13.5% vol.

Château Fonfroide 2019 has a beautiful light pink robe with vibrant hues. The nose is lively with intense notes of fresh fruits. On the palate, the wine is balanced with aromas of juicy red fruits. The finish is round & easy to drink.
Food & Wine Pairing: Ideal as an aperitif or with charcuterie

CHÂTEAU FONFROIDE 2018 WHITE

Grape: Sémillon, Sauvignon, Muscadelle, Colombar
Vintage: 2018
Origin: France
Rank: AOC
Region: Bordeaux
N.W: 750 ml.
AOV:12% vol.

The Château Fonfroide has a nice pale-yellow color. On the nose, the wine is expressive with notes of citrus fruits & white flowers. On the palate, it is round with a nice freshness.
Food & Wine Pairing: Nice with fish carpaccio, seafood or as an aperitif.

Awards: Gold Medal-G&G



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DUC DE BITHYNIE PAYS D'OC 2016

Grape: Shiraz
 Vintage: 2016
 Origin: France
 Rank: IGP
 Region: Pays d'oc
 N.W: 750 ml
 AOV: 13.5%vol.

The delicate cherry and aromas of Cassis quite complex. Solid intensity, brings ripe fruit and vanilla, as well as exciting rhythm. Harmonize with Cassoulet or dirty pore with lentils (few precipitation and tartar does not affect drinking)

MAISON LEGRAND BORDEAUX 2017

Grape: Merlot- Cabernet Sauvignon
 Vintage: 2017 Origin: France Rank: AOC
 Region: Bordeaux N.W: 750 ml. AOV: 13%vol.

Whereas the land has existed for over three centuries, it is only in 1953 that the Vineyard harvested for the first time, and with helps of all the know how of ancestral passed on through the years, the wine has a pretty deep red color and is characterized by red fruits notes, it is round and full on the palate with smooth tannins and proves to have good length on the palate. It is perfect for sipping with deli meat as well as dishes in sauce, red meats and cheeses (few precipitation and tartar do not affect drinking)

MAWLEAU BORDEAUX 2017

Grape: Merlot - Cabernet Sauvignon
 Vintage: 2017
 Origin: France
 Rank: AOC
 Region: Bordeaux
 N.W: 750 ml.
 AOV: 13%vol.

The charming scent of strawberry plum and toasted bread. Rone and balanced, taste of raspberries and blackcurrant. Length evident and accompanied by toasted bread. Good combination with duck: magret, (few precipitation and tartar do not affect drinking)

TOPPEL BORDEAUX 2017

Grape: Merlot - Cabernet Sauvignon
 Vintage: 2017
 Origin: France
 Rank: AOC
 Region: Bordeaux
 N.W: 750 ml.
 AOV: 13%vol.

Rich cherry, raspberry and vanilla aroma. Fruity and intense taste, accompanied by a touch of red wines. Beautiful elegance charm. Good combination with grilled meats, roast beef. (few precipitation and tartar do not affect drinking)



CHATEAU VIRAC 2018

Grape: Merlot, Cabernet Sauvignon, Cabernet Franc

Vintage: 2018

Origin: France

Rank: AOC

Region: Bordeaux

N.W: 750 ml.

AOV:14%vol.

Chateau Virac seduces with a deep and intense red color. The nose reveals black fruits and red fruits aromas, very riped. On the palate, the wine is structured, well-balanced and harmonious with an unctuous finish. Food & Wine Pairing: Goes perfectly with grilled red meats and strong flavored cheeses.



CHÂTEAU PONCHARAC 2018

Grape: Merlot, Cabernet Sauvignon and Cabernet Franc

Vintage: 2018

Origin: France

Rank: AOC

Region: Bordeaux

N.W:750 ml.

AOV:14.5% vol.

Château Poncharac 2018 has a red deep color. The nose offers ripe fruits aromas. On the palate, the wine has a good structure and balance with intense tannins.

Food & Wine Pairing: Pairs well with red meat or cheese

Awards: Gold medal-Gilbert&Gaillard



Head Office and some Partners

Chiangmai



Xing Mhai Indochina

Myawaddy (Myanmar)

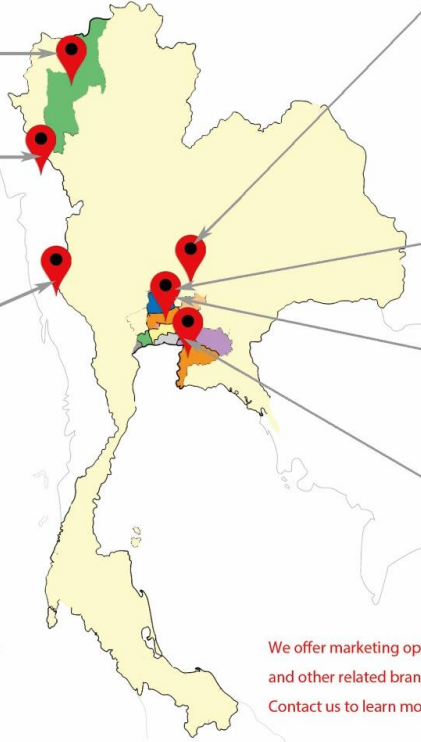


Duty Free

PhuNamRon (Myanmar)



Duty Free



Khauyai



Rever Curve

Bangkok and Perimeter



The Fountain in Summit Windmill Golf Club



Sky bar64

Pattaya



Lu Yuan Chinese HotPot

Head Office

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We offer marketing opportunities for wine regions
and other related brands to reach our valuable customers.
Contact us to learn more at 3518630197@qq.com

WINE ACCESSORIES

PICTURES	SPECIFICATION	PICTURES	SPECIFICATION
	VSOP Packaging SIZE : 19.5 X 40 X 10.5 CM. XO Packaging SIZE : 19.5 X 40 X 9.5 CM.		Wine Cooler SIZE : 1650 X 598 X 560 CM. SIZE : 1265 X 420 X 470 CM.
	Wine Packaging For 1 bottle and 2 bottle		Wine Bottle Opener HIGHT : 24 CM.
	Wine Packaging SIZE : 24.5 X 35 X 10.5 CM.		Wine Decanter HIGHT : 37.5 CM.
	Wine Gift Packaging SIZE : 35 X 51 X 9.5 CM.		Wine Decanter SIZE : 21 X 25 CM.
	Wooden Box Packaging SIZE : 27 X 35 X 18 CM.		Various Wine Glasses RED BURGUNDY RED BORDEAUX WHITE WINE CHAMPAGNE BRANDY