



LA COUR DES DAMES

Cabernet-Sauvignon

La Cour des Dames wines, hailing from different Pays d'Oc terroirs, pay homage to an illustrious period in Occitan culture.

The troubadours, celebrated poet-musicians, devoted themselves to lyric art and courted ladies. Using their oratorical talents at sumptuous banquets served in their honour, they also introduced their audiences to wine tasting.

By combining wines, gastronomy, music and poetry they were the precursors of a certain Mediterranean art of living that has lasted to the present day.



APPELLATION

Pays d'Oc Indication Géographique Protégée

GRAPE VARIETY

100% Cabernet Sauvignon

TERROIR

The bunches are grown on different soils in the Languedoc region in the South of France:

- on the foothills of the Cévennes mountains (the wine gives spicy and fruity aromas to the blend, as well as roundness)
- in the Aude valley (structure and length).

The 15-year-old vines are cultivated at an average altitude of 150 metres on acid soils with pebbles in the valleys, giving smoky notes to the wine and are pruned according to the «gobelet» (non trellised) method. The yields are relatively low (50 hectolitres/hectare).

WINEMAKING

The bunches are totally destemmed and undergo a long maceration period at low temperature (in order to obtain a long, full and rich wine), with pumping-over. Malolactic fermentation. The wine is aged in vats for 6 months. 5 to 10% are aged in contact with oak to give complexity to the wine.

TASTING NOTES

With its nice dark red colour, this wine is elegant, complex and velvety. It offers blackcurrant and strawberry aromas with hints of spices, cinnamon, mint and honey, and a fresh vegetal note typical of this grape variety. The finish is subtle with hints of cedar and oak.

FOOD & WINE PAIRING

Serve at 17 - 18°C with shepherd's pie, gratins, stews, grilled meats, rib of beef, steak au poivre or loin of lamb.



www.lacourdesdames.com