



## LA COUR DES DAMES

# Chardonnay

*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% Chardonnay

### TERROIR

This wine is produced from Chardonnay grape variety grown in different terroirs of the Pays d'Oc region.

- 15% of the blend comes from the foothills of the Cévennes at an altitude of 400 m : clay-limestone and basaltic soils giving freshness and acidity to the wine.
- 25% comes from the Hérault plain : rich stony clay giving rich round wines.
- 35% comes from the Aude Valley : clay-limestone soils of the Minervois region giving fruity wines.
- 25% comes from the Limoux region.

The average age of the vineyard is 15 years. The vines are grown on terraces at altitudes of 150 to 400 metres. «Cordon de Royat» pruning method (trellised) is used. The yields are low : around 45 hl/ha.

### WINEMAKING

35% of the final blend is fermented in new and one-year-old oak barrels. The barrels are filled with must before the alcoholic fermentation begins (lasting about 3 weeks). The wine is aged for 9 months in oak barrels with lees stirring, where the malolactic fermentation takes place. 65% of the juice are fermented in stainless steel vats at 18°-20°C. The malolactic fermentation is blocked to preserve freshness. Final blending before bottling.

**TASTING NOTES** With its clear and limpid lovely golden colour, this wine has fruity aromas of apple and apricot, white flowers and hazelnut, with a slightly buttery finish and subtle vanilla hints.

**FOOD & WINE PAIRING** Serve chilled (12°C). This wine is best enjoyed as an aperitif and with seafood, fish and charcuterie.



[www.lacourdesdames.com](http://www.lacourdesdames.com)