



## LA COUR DES DAMES

# Marsanne

*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% Marsanne

### TERROIR

This Marsanne comes from the varietal Marsanne, a rare varietal from the Rhône Valley. The wine is cultivated on acid soils of the Aude valley. The 10-year-old vines benefit from a very sunny and bright climate.

### WINEMAKING

Marsanne is vinified following a classical white wine winemaking process. As Marsanne is not naturally a very aromatic variety, the alcoholic fermentation takes place in stainless steel tanks at a relatively low temperature (15 to 20 °C).

### TASTING NOTES

With its pretty pale yellow colour, this subtle wine offers fruity flavours (apricot, peach...) with strong white floral perfumes. Marsanne is very rich and round in the mouth and expresses some aftertastes of honey.

### FOOD & WINE PAIRING

Serve this wine very cool (10° C.) as an aperitif, with seafood and fish in creamy sauce, and summer cooking (asparagus, mixed salads).



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