



## LA COUR DES DAMES

# Merlot

*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% Merlot

### TERROIR

This Merlot is a blend of wines coming from different origins of the large Pays d'Oc area. Soils are of 2 types : acidic soils with shingles in the valleys (which give a smokey flavour to the wines), and clay-limestone soils on slopes (which give fatter wines).

Vines have an average age of 10 years and are pruned according to the «Gobelet» (free standing) and «Cordon de Royat» methods (trellised). Yield is relatively low : about 50 hectoliters per hectare.

### WINEMAKING

The winemaking process for this Merlot consists of a relatively long maceration and a little carbonic maceration for the fruit. A part of the final cuvee is aged in oak barrels for 6 to 9 months.

### TASTING NOTES

This wine has a very deep colour, almost black. Complex, rich, and full bodied, it has flavours of crushed black fruits (ripe blackberries, black currant, cherries), jam and cooked fruits with hints of spices (cinnamon, thyme).

On the palate, this wine is round, fat and long («velvety») with matured tannins at the end. It is a well-balanced and easy drinking wine.

### FOOD & WINE PAIRING

It is recommended to serve this wine between 17 to 18°C.

Perfect with traditional cooking or spiced food : stuffed tomatoes, salt pork with lentils, steak, chicken with ratatouille.



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