



LA COUR DES DAMES

Muscat sec

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% Muscat

TERROIR

This Muscat comes from the south-western Languedoc. The region is very bright and sunny with gentle slopes that go down to the sea. It is also the windiest region in France. The soils are well-drained clay-limestone and shingle soils originating from the former riverbed of the Aude. The vines are old and are grown on terraces. Yields are rather low (35 to 40 hectolitres per hectare) to ensure good grape concentration.

WINEMAKING

Muscat grapes are vinified according to traditional white wine making methods. The grapes are harvested early and undergo an alcoholic fermentation in stainless steel tanks under controlled temperatures (15 to 18°C) so as to retain as much fruit and freshness as possible. Finally the wine is aged on fine lees for a few months in tanks where it develops its characteristic floral scents (lavender, rose) and candied fruit aromas.

TASTING NOTES

This Muscat has a beautiful pale gold colour. It is rich and highly aromatic. It shows lots of fruit (fresh peach). Floral nuances (lavender and rose) can also be detected. On the palate it is rich and well-rounded with nice acidity and honey on the finish. Highly aromatic without any of the heaviness and bitterness that this varietal can sometimes produce.

FOOD & WINE PAIRING

Serve this wine well-chilled (8° C) as an aperitif, or with melon, duck breast, prawns and fish. It may also be enjoyed with berry tarts (strawberry,raspberry...).



www.lacourdesdames.com