



## LA COUR DES DAMES

# Pinot Noir

*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

Vin de France

### GRAPE VARIETY

100% Pinot Noir

### TERROIR

This Pinot Noir comes from clay-limestone terraces on the height of the Aude Valley, in the foothills of the Pyrenees mountains.

The vines are pruned according to the «Cordon de Royat» (trellised) and «Guyot» (trellised) methods. Relatively low yields (50 hl/ha).

### WINEMAKING

The winemaking process for this Pinot Noir is made of cold pre-fermentation maceration (about a week) and one week fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

### TASTING NOTES

Our Pinot Noir has a dark colour, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. It is complex and long on the palate. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated. Unlike many Pinot Noirs grown in the Pays d'Oc, this wine is not dominated by an excessive over-ripeness.

### FOOD & WINE PAIRING

Serve at 17-18°C with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.



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