



## LA COUR DES DAMES

# Pinot Gris

*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% Pinot Gris

**TERROIR** Pinot Gris is a variety that has had excellent results in northeast France, near the Vosges region. It is also found further to the south, between Nîmes and Narbonne, where it has recently been planted in small quantities.

Our Pinot Gris comes from two different terroirs:

- the Côte de Thongue in the Hérault region where the grapes give a fat, opulent character to the wine,

- a particularly unique terroir: the dried lake in the village of Marseillette in the Aude. The withdrawal of the ocean several million years ago left behind it a 2,000 hectare saltwater lake. The salt is drained by the water which infiltrates the soil. The light soil and the irrigation enable the grapes to retain a lovely freshness. The summer heat, captured in this basin, helps the grapes to ripen early.

These two factors combined, ideal for the Pinot Gris, result in aromatic, fresh and mineral wines.

**WINEMAKING** The grapes are harvested late at night when the temperature is cooler. As the Pinot Gris is a varietal with a coloured skin, a quick, very light pressing is carried out to obtain a clear juice. Low temperature vinification. Fast racking after alcoholic fermentation.

**TASTING NOTES** This wine is floral and fruity on the nose: notes of rose, lychee, lemon and grapefruit mingle with a touch of white pepper ginger. On the palate, the wine is smooth and fresh, and shows raspberry notes on the finish.

**FOOD & WINE PAIRING** Serve chilled (10°C/12°C), as an aperitif, with shellfish (oysters), tapas or marinated salmon.



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