



LA COUR DES DAMES

Sauvignon blanc

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% Sauvignon blanc

TERROIR

This Sauvignon blanc is cultivated on limestone soils of the Gard département, in the plains of the Hérault, the Aude Valley. A part of the blend comes also from the region around Limoux. Pruning and yield are controlled. The vines are pruned according to the «Cordon de Royat» method (trellised).

WINEMAKING

Grapes are harvested early in the morning and transported rapidly to the winery. Pressing is made immediately. The alcoholic fermentation took place in stainless steel vats at 18 to 20°C. Then, the wine is aged on its fine lees for a few months at low temperature in a carbon dioxide atmosphere. No malolactic fermentation. Early bottling.

TASTING NOTES

Our Sauvignon Blanc has a lovely pale colour. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomatoe, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and mineral «flinty» scents from the limestone soil. It is very fresh on the palate with a good acidity and a touch of refreshing bitterness in the finish. Nice minerality.

FOOD & WINE PAIRING

Serve well chilled (8°C), as an apéritif, with seafood, fish or summer dishes (asparagus, mixed salads).



www.lacourdesdames.com