



CHARDONNAY

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% Chardonnay

TERROIR

This wine is produced from Chardonnay grape variety grown in different terroirs of the Pays d'Oc region.

- the foothills of the Cévennes at an altitude of 400 m : clay-limestone soils,
- the Hérault plain : rich stony clay and basaltic soil alongside the sea,
- the Aude Valley : clay-limestone soils of the Minervois region giving fruity wines.
- the Limoux region.

Altitudes between 150 and 400 meters.
Controlled pruning (trellised) and yields.

WINEMAKING

More than 40% of the final blend is put in contact with oak. Slow alcoholic fermentation (3 to 6 weeks) with controlled temperatures. The wine is aged for 9 months in contact with oak on fine leed with lees stirring. Partial malolactic fermentation on a part of the cuvée to give bidden notes and complexity to the whole cuvée.

TASTING NOTES

With its clear and limpid lovely golden colour, this wine has fruity aromas of pear and apricot, white flowers and hazelnut, with a slightly buttery finish and subtle vanilla hints. Very nice minerality and freshness.

FOOD & WINE PAIRING

Serve chilled (12°C). This wine is best enjoyed as an aperitif and with seafood, fish and charcuterie.

ODE TO THE CHARDONNAY

*"Famed throughout this vast world,
The Chardonnay grape is a pearl,
Whose richness and luxuriance,
Unites us in the tasting experience..."*



www.lacourdesdames.com