



GRENACHE ROSÉ

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% Grenache Noir

TERROIR

This wine is produced from Grenache grapes grown on 15 to 20-year-old vines planted on clay limestone soils in the Languedoc region, between Montpellier and Sète, near the Mediterranean coast. Grenache is a quite rare grape variety which gives the best of itself when it grows in arid regions. The climate in this region is hot, dry and very sunny. The yields are low (65hl/ha).

WINEMAKING

After a direct pressing, an extensive racking of the must takes place in order to obtain a very clear juice. The juice is then vinified as a white wine and fermented at low temperature (15°C). For this Grenache, there is no malolactic fermentation.

TASTING NOTES

With its nice pale pink colour, it is a very bell-balanced wine, fresh, vivid and round, with fruity flavours.

FOOD & WINE PAIRING

Enjoy as an aperitif and with grilled dishes, salads, stuffed vegetables, pizzas, mediterranean cooking.

ODE TO THE GRENACHE ROSÉ

*"What lovely pale hues
Of pink this Grenache boasts,
And lovely, fruity notes,
On the nose exudes..."*



www.lacourdesdames.com