



## MALBEC

*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% Malbec

### TERROIR

This wine is produced from the Malbec varietal, which is rare in the Languedoc region. Grapes come from two different vineyards:

the first is in the Languedoc area of appellation where the soils are very warm and strewn with galets (rounded stones).

the second one is located in the western part of the Aude department on cool and deep soils. These 30-year-old vines produce very low yields.

### WINEMAKING

Hand harvest. The grapes are vinified in stainless steel tanks under monitored temperatures. Traditional maceration lasts 15 days. 10% of the wine is aged in new oak barrels to bring more complexity to the wine.

### TASTING NOTES

This Malbec is ruby-red coloured with red hues. Elegant, with a spicy and refined nose, it is soft and well-structured on the palate with fruity flavours and low tannins that bring elegant length.

### FOOD & WINE PAIRING

Served at 16°C, this Malbec will perfectly match with Mediterranean food, pizza, couscous or tagine. It will also be perfect with deli meats, cheeses and a grilled red meat. Delicious with a chocolate dessert!

### ODE TO THE MALBEC

*"Though better known overseas,  
Here, too, Malbec has its devotees.  
Redolent with notes of fruit, spice,  
And liquorice are what make it so  
nice..."*



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