



MOURVÈDRE

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% Mourvèdre

TERROIR

This wine comes from the varietal Mourvèdre.

The 15-year-old vines are pruned according to the «Cordon de Royat» method (trellised) on clay-limestone and schist soils near the Mediterranean coast in the Pays d'Oc region.

The yields are low (50 hectolitres per hectare).

WINEMAKING

For about 2/3 of the final blend : very long maceration (over 3 weeks, to the end of the alcoholic fermentation). For the 1/3 remaining: carbonic maceration (fermentation of whole grapes).

A small proportion of the final blend is aged in contact with oak.

TASTING NOTES

With its lovely intense red colour, this wine offers fruits and acacia aromas enhanced by pepper, cinnamon and liquorice scents, and finishing on a very long and velvety palate. This wine is astonishingly long and fat. It already has good, well-balanced tannins. The almost sweet finish leaves a smooth, velvety impression. Lots of character.

FOOD & WINE PAIRING

Serve at 17 - 18°C with goat cheese and meat : steak with pepper sauce, game (e.g. smoked boar, venison cutlets).

ODE TO THE MOURVÈDRE

*"What wine so appealing and velvety,
that yields this grape so fine!*

What flavours so spicy and fruity,

Offers this long, full-bodied wine!"



www.lacourdesdames.com