

La Cour des Dames



SYRAH

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% Syrah

TERROIR

This Syrah comes from 20-year-old vines, planted on hillsides at an average altitude of 150 m in the region of Nîmes (deep Rhône river soils), the Béziers plain (thick clay and limestone soils) and the Aude Valley (poor limestone soils). The vines are pruned according to the «Gobelet» (free standing) and «cordon de Royat» (trellised) methods. The yield is relatively low (40 to 50 hl/ha).

WINEMAKING

Two vinification methods are used: a long maceration period for 70%, a carbonic maceration (fermentation of whole grapes) for 30%. About 10% of the final blend is aged in oak barrels.

TASTING NOTES

Syrah has a very dark colour and a fairly syrupy appearance. It has aromas of wild berry fruits (raspberries, gooseberries, blackcurrants), spices, cinnamon and a touch of mint. It is very rich and fat on the palate with a long, silky finish. This is a wine of a rare complexity.

FOOD & WINE PAIRING

Serve at 17-18°C with Mediterranean food, spicy dishes, sauced meats, game and charcuteries.

ODE TO THE SYRAH

*"The envy of every vineyard,
For its spicy aromas and flavours,
Syrah, with its full body and opulence,
On the palate delight takes predominance..."*



www.lacourdesdames.com