



La Cour Des Dames, Sauvignon Blanc, Blanc, 2025, Vis

IGP Pays d'Oc, France



PRESENTATION

La Cour des Dames wines pay tribute 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.

TERROIR

This Sauvignon Blanc reflects the diversity of the terroirs of Pays d'Oc. Influenced by the Mediterranean climate, this wine fully expresses its potential in a mineral, fresh, and rich style.

WINEMAKING

The grapes are harvested early in the morning to preserve all the aromatic freshness. After pressing, the juice is immediately cooled to 8°C to allow maceration on the lees for a week to extract all the aromatic richness of this grape variety. After fermentation, the wine is aged on fine lees for a few months at low temperature.

VARIETAL

Sauvignon blanc

TASTING

Our Sauvignon Blanc has a lovely pale colour. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomatoe, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and mineral «flinty» scents from the limestone soil. It is very fresh on the palate with a good acidity and a touch of refreshing bitterness in the finish. Nice minerality.

FOOD PAIRINGS

Serve well chilled (8°C), as an apéritif, with seafood, fish or summer dishes (asparagus, mixed salads).

