



La Cour Des Dames, Chardonnay, Blanc, 2024

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 Chardonnay reflects the diversity of the terroirs of Pays d'Oc. Influenced by the Mediterranean climate, this wine fully expresses its potential in a fresh, balanced, and refined style.

WINEMAKING

Alcoholic fermentation is slow with temperature control. Part of the blend is aged on fine lees in oak barrels for 9 months with regular lees stirring (bâtonnage). Another part undergoes partial malolactic fermentation, adding buttery notes and complexity to the wine.

VARIETAL

Chardonnay

SERVING

Serve chilled (12°C).

TASTING

With its lovely, clear, golden color, this wine has fruity aromas of apple and apricot, white flowers and hazelnut, with a slightly buttery finish and subtle hints of vanilla.

FOOD PAIRINGS

Perfect as an aperitif or with seafood, fish or mushroom risotto.

