

# La Cour des Dames



## La Cour Des Dames, Viognier, 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 Viognier comes from the Hérault and Haute Vallée de l'Aude regions, where the climate is sunny, the rains frequent and the nights cool thanks to the altitude. The vines are grown on limestone soils rich in pebbles.

### WINEMAKING

Early harvest. Alcoholic fermentation takes place in stainless steel vats, with temperature control (15° to 18°C). Aging lasts several months in vats on fine lees. There is no malolactic fermentation.

### VARIETAL

Viognier

### TASTING

Our Viognier has a lovely pale gold colour. It is a rich and very aromatic wine with lots of characteristic fruity scents (apricots, fresh peaches). It also displays floral nuances of acacia flowers, lilies and, «blue lavender», together with hints of fresh bananas. Round and syrupy on the palate, it is fresh and well-balanced between richness and acidity, with a honeyed finish.

### FOOD PAIRINGS

Serve well chilled (8°C), ideal as an aperitif, with seafood, fish or slightly bitter tasting vegetables, such as asparagus, and also with fruit tarts.

