



La Cour Des Dames, Pinot Noir, Rouge, 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 Pinot Noir reflects the diversity of the terroirs of Pays d'Oc. Influenced by the Mediterranean climate, this wine fully expresses its potential in an elegant, structured, and fruity style.

WINEMAKING

The sunny climate of Languedoc allows for very good ripeness of this grape variety. After cold pre-fermentation maceration, fermentation takes place in tanks at a low temperature. This preserves the grape's characteristic aromatic freshness, fruit, and elegance.

VARIETAL

Pinot Noir

SERVING

Serve at 17-18°C.

TASTING

Our Pinot Noir has a dark colour, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. It is complex and long on the palate. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated.

FOOD PAIRINGS

Perfect with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.

