

# La Cour des Dames



## La Cour Des Dames, Vin Orange, Blanc, 2022

Vin de France, VSIG, 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

The grapes are cultivated on limestone soils, known for their high water retention capacity.

### WINEMAKING

Mecanical harvest. Carbonic snow is put on the freshly cut grapes in order to avoid oxidation. Skin fermentation during a few hours and then direct pressing of the grapes. Fermentation in stainless steel tanks at low temperature to extract flavours. Particular attention is paid to prevent the wine from oxidation, and also to keep the natural carbonic gas of the fermentation on the lees ageing in order to keep and emphasize the natural freshness of the wine. No malolactic fermentation.

### TASTING

Nice pale yellow colour. Very fruity nose of citrus and passion fruit with white flowers hints. Fruity and very well balanced mouth with a lot of freshness.

### FOOD PAIRINGS

Serve at 8°-10°C. Perfect on his own for an aperitif or with fish and chips, seafood, exotic dishes, chicken with creamy sauce.

