



DOMAINE LA COURTADE

PORQUEROLLES

Varietals
100% Rolle

Yield
45 hectoliters/hectare

Aging potential
Mature at 5 - 10 years

Serving temperature
Between 8° & 14°C

Alcool
13,5% by vol.

Bottle size
750ml, 1500ml



La Courtade • Blanc 2022

AOP Côtes de Provence • Organic Farming

Presentation

Akin to a hymn celebrating all senses, La Courtade, the estate's exclusive and rare top cuvée, should be treasured as such. Mature Grenache, Cinsault, Tibouren and Rolle (aka Vermentino) grapes are picked from the oldest vines of the estate and provide optimal flavors. Delicate blending delivers a true gourmet wine, complex, rich, with subtle wood flavors and a long aftertaste.

Terroir

The vines are deeply rooted in a friable sol born out of metamorphic schists. This unique terroir allows for rich nutrients, water availability and an optimal temperature for the development of the vines and their berries.

Harvest

The most beautiful parcels planted with old Rolle vines are selected and reserved for La Courtade Blanc. Grapes are harvested very early before sunrise in order to keep their freshness and to preserve them against oxidation. Harvest dates are precisely calculated according to the sugar levels in the berries. This year, the harvest started around August 11th and lasted until September 2nd.

Winemaking

Pellicular maceration takes place for a few hours prior to a soft pressing which ensures an optimized must. Low temperature racking, then fermentation with a variable proportion of 400-liter oak barrels, followed by 6-month aging on the lees.

Tasting notes

Rich gold color, bouquet of passion fruit and white flowers, followed by elegant toasted aromas. In the mouth, delicate balance between the natural acidity and freshness of the grapes and the acquired rich oak flavors. The salty aftertaste of this wine is the legacy of its unique terroir.

Food pairing

Its voluptuousness, its mouth fill and its freshness will be the perfect match for delicate dishes such as grilled surmullets, scallops or poached angler served with anis mousse, spume, or with strongly flavored cheeses such as Beaufort or Comté.

Awards

Concours Général Agricole de Paris 2017 : Gold Medal

Decanter 2022 : 92/100 – Silver medal for the 2020'

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