



DOMAINE LA COURTADE
PORQUEROLLES

Varietals
40% Grenache
30% Tibouren
20% Rolle (Vermentino)
10% Cinsault

Yield
45 hectoliters/hectare

Aging potential
Mature at 2 -5 years

Serving temperature
Between 8° & 12°C

Alcool
12,5% by vol.

Bottle size
750ml, 1500ml



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Vin Biologique certifié
par ECOCERT - SAS F 32600



La Courtade • Rosé 2024

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 soil 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

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. Each varietal is harvested separately when the maturity is optimal. This year, harvest started on the 18th of August and lasted until the 4th of September.

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

Light salmon pink color, complex and harmonious bouquet of ripe white peach, wild arugula and cacao, which contribute to a rich mouth-fill; a gourmet wine with a distinct salty finish coming out of its unique terroir.

Food pairing

Its well-defined structure and personality will be a great match for fish tartare and veal carpaccio, for example. La Courtade rosé can also be paired with sea urchins or grilled surmulletts.