



DOMAINE LA COURTADE

PORQUEROLLES

Varietal  
100% Vermentino

Yield  
45 hectolitres/hectare

Aging potential  
Mature at 3-6 ans

Serving temperature  
Between 10° & 14°C

Alcohol  
13 % by vol.

Bottle size  
75 cl



## Immergée • Blanc 2021

AOP Côtes de Provence • Agriculture Biologique

### Présentation

Immergée, this unique cuvée draws its particularity 30m underwater. Vermentino grapes are picked from the oldest vines of the estate and provide optimal flavors. Once harvested, they are fermented in a 320-liter wood clay amphora. The underwater aging for more than nine months creates special exchanges with its environment. This wine is offered like a treasure, and is available in ultra-limited quantities.

### 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

The most beautiful parcels planted with old Vermentino vines are selected and reserved for this wine. 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.

### 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. Nine months spent at 30m deep will make this wine unique and imbued with its unique underwater environment.

### Tasting notes

The bottle, testimony to its passage through mysterious depths, is studded with marine concretions, and displays on each copy a singular design. A rich color with hues of gold and iodized notes present a nice balance between the roundness conferred by the barrel aging and the natural freshness of the grapes. The saline finish signs this wine and reminds its islander terroir. The wine may present a slight cloudiness linked to its encounter with seawater which destabilize the original product and sometimes cause precipitation.

### Food pairing

Immergée blanc will go perfectly with a seaweed tartar with roasted hazelnuts, a seabass ceviche with citrus fruits, Salicornia and grated horseradish or a platter of aromatic cheeses such as Beaufort or Comté.

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