



DOMAINE LA COURTADE
PORQUEROLLES

Varietals
80% Rolle,
20% Sémillon

Yield
50 hectoliters/hectare

Aging potential
Mature at 2 -4 years

Serving temperature
Between 8° & 12°C

Alcool
12% by vol.

Bottle size
50cl, 75cl & 150cl



Les Terrasses de La Courtade • Blanc 2024

AOP Côtes de Provence • Organic Farming

Presentation

Drenched by the sun and bordered by the Mediterranean, the vines of Domaine de la Courtade send their roots in the bedrock of the island of Porquerolles. They benefit from an exceptional maritime climate which mitigates extreme temperatures and provides enough hygrometry to produce sweet and juicy berries. Rolle and Semillon, harvested one after the other because of their profile, blend in a delicate fashion to make a generous, subtle and intense wine with great natural freshness.

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

Grapes are harvested very early before sunrise in order to keep their freshness and to preserve them against oxidation. Each varietal is harvested separately when the maturity is optimal. The harvest started around August 18th and lasted until September 4th.

Winemaking

After a first sorting in the vineyard, slow and selective pressing is done upon arrival of the grapes. Juices are racked at low temperature and the fermentation takes place in traditional temperature controlled stainless steel vats. Blocking the malolactic fermentation allows for a natural expression of the Porquerolles terroir.

Tasting notes

Shiny color, brilliant bouquet of exotic fruit, lime, white flowers, arugula flowers, delicate aromas that give in the mouth a mineral dimension and a lemony freshness. Distinct salty finish coming out of this unique terroir.

Food pairing

Its elegance and freshness will be the perfect match for a shellfish platter, like oysters. urchins, also rockfish.

Awards

2020' vintage : Decanter 88/100 – Bronze medal

2022' vintage : Decanter 87/100 – Bronze medal

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