



DOMAINE LA COURTADE
PORQUEROLLES

Varietals

45% Grenache,
30% Cinsault,
15% Rolle,
8% Syrah,
2% Tibouren

Yield

45 hectoliters/hectare

Aging potential

Mature at 2 -3 years

Serving temperature

Between 8° & 12°C

Alcool

12% by vol.

Bottle size

50cl, 75cl, 150cl, 300cl & 600cl



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Vin Biologique certifié
par ECOCERT - SAS F 32600



Les Terrasses de La Courtade • Rosé 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 to 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. Various varietals, harvested one after the other because of their specific profile, blend in a delicate fashion to make a generous, precise and rich wine.

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. Each varietal is harvested separately when the maturity is optimal. The harvest started around August 18th and lasted until September 4th.

Winemaking

Slow and selective pressing is done upon arrival of the grapes. Juices are segregated to get the best and racked at low temperature. Traditional fermentation takes place in temperature controlled stainless steel vats. Blocking the malolactic fermentation allows for an unmasked expression of the Porquerolles terroir.

Tasting notes

Pale, yet luminous raspberry color, bouquet of ripe grapes, yellow peach, that evolve in the mouth to deliver intense aromas of citrus and lychee fruit. Rolle and Cinsault are the catalysts of the subtle alliance between Grenache and Mourvedre. Distinct salty finish coming out of this unique terroir.

Food pairing

Its freshness and minerality will be the perfect match for raw fish, like sashimi or a salmon tartare, also with stuffed summer vegetables.

Awards

2016' vintage : Decanter 88/100 – Bronze medal
2020' vintage : Decanter 88/100 – Bronze medal
2021' vintage : Decanter 88/100 – Bronze medal
2022' vintage : Decanter 86/100 – Bronze medal
2023' vintage : Decanter 87/100 – Bronze medal