



DOMAINE LA COURTADE

PORQUEROLLES

Varietals  
75% Mourvèdre et 25% Syrah

Rendement  
45 hectoliters/hectare

Aging potential  
Mature at 8-10 years

Serving temperature  
Between 14° and 18°C

Alcohol  
13 % vol.

Bottle size  
50cL, 75 cL, 150cL



## Les Terrasses de la Courtade • Rouge 2021

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. Mourvedre and Syrah, harvested one after the other because of their specific profile, blend in a delicate fashion to make a generous and intense wine with cooked fruit flavors and eucalyptus hints in the bouquet.

### 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

Parcels are selected for their low yields and the age of the vines. 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.

### Winemaking

Rigorous sorting of the grapes, destemming, settling in the tank at cold temperatures for 48 hours, racking, followed by a traditional 25-day fermentation. Juices are segregated to keep the best. Malolactic fermentation in stainless steel vats where the wine will age for 14 months. 15% of the wines are aged 400-liter oak wood barrels.

### Tasting notes

Deep red color with hues of violet, bouquet of cooked red fruit, fresh spices with leathery notes, giving in the mouth a well-structured wine, with its strength reflecting the ripe grapes planted on the schistous bedrock of the island.

### Food pairing

Its power and voluptuousness are a perfect match for ripe cheeses, beef, or a traditional duck confit.

### Awards

2015' vintage : Decanter 2017 : 89/100 – Bronze medal

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