



DOMAINE LA COURTADE

PORQUEROLLES

Varietals
70 % Mourvèdre
30 % Syrah

Yield
35 hectoliters/hectare

Aging potential
Mature @ 8-15 years

Serving temperature
Between 14° & 18°C

Alcohol
13% by vol.

Bottle size
750 ml and 1500ml



Domaine la Courtade
SCEA La Courtade Porquerolles
Île de Porquerolles, 83400 Hyères
t. +33 4 94 58 31 44
domaine@lacourtade.com
www.lacourtade.com

Siret 804 065 761 000 20 • APE 0121 Z
TVA FR 34 804 065 761

Vin Biologique certifié
par ECOCERT - SAS F 32600



La Courtade • Rouge 2021

AOP Côtes de Provence • Agriculture Biologique

Presentation

Akin to a hymn celebrating all senses, La Courtade, the estate's exclusive and rare top cuvée, should be treasured as such. Mature grapes are picked from the oldest vines of the estate and provide optimal flavors. Once harvested, they are fermented in 400-liter wood barrels. 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 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. They come from select parcels planted with old vines and are harvested and processed separately because of their perfect maturity. Harvest of Syrah started on September 5th and Mourvèdre on September 12th.

Winemaking

Grapes are rigorously sorted, destemmed and kept in cold tanks before racking and the start of the fermentation which last about 25 days. Rigorous selection of the best juices ensues. Malo-lactic fermentation is then held in barrels where the wine will mature for 14 months prior to bottling.

Tasting notes

Deep red color with violet hues, distinctive bouquet of mature red and black fruit, with hints of flintstone. Stone fruit, spices and smoky aromas contribute to a rich mouth-fill, long and well structured, with tamed tannins that help elevate this great vintage. Great aging potential !

Food pairing

Thanks to its elegance and its voluptuousness, it will match dry-aged beef, refined and delicate cheeses such as an old mimolette, a Picodon or a simple dark chocolate dessert.

Awards

Decanter 2023 : 88/100 – Bronze medal for the 2020'

Decanter 2021 : 89/100 – Bronze medal for the 2018'

Decanter 2017: 94/100 – Silver medal for the 2015'

Concours Général Agricole – Silver medal for the 2018' and 2017'