



GRANDE COURTADE



Alvarinho

IDENTITY

Color	White
Grape varieties	Alvarinho
IGP	Pays d'Oc
Alcohol degree	12.5 % vol

TERROIR

Soil	A range of soils from marls to limestone.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night.
Vinification process	Slow press with juice selection. Temperature controlled fermentation in stainless steel vats, without adding sulphites.
Ageing	Aged on lees with daily stirring.

TASTING NOTES

	Pale yellow with golden hints.
	Limoncello, juniper and candied lemon.
	Mineral and spicy.
Finish	Taut and mineral.

SERVICE

Food and wine pairing	Teriyaki, Japanese skewers in a soy sauce, babysquids, urquins.
Service	8/10 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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In response to climate change, the recently planted Tempranillo and Alvarinho appeared at La Grande Courtade, Famille Fabre knows that the best way to ensure quality is to evolve with the rapidly changing climate!

We have recorded the climatic data - rains and temperatures - noted first by André Fabre, then Louis since 1957, fascinating records! We notice that the average has not changed much: still 650mm of water per year, but these last 10 years, the rains are more violent and less frequent. Summers are also hotter. That's why we decided to complete the beautiful collection of grape varieties of the Grande Courtade, and plant in 2015 Alvarinho, brought from Portugal. The logic is to plant grape varieties that grow well in the south of us: Spain/Portugal.

2021: Jancis Robinson 15,5/20: "Smells a little bit like pear drops, pineapple-flavoured boiled sweets and green olives. Dry and sea-purslane salty and herby. Crunchy. Not complex or long, but super-refreshing." (TC)

2020: Wine Enthusiast 91 Best Buy

