



CAMAS

FRUIT | FRAICHEUR | FINESSE

CABERNET SAUVIGNON – IGP PAYS D'OC



History

The Camas range, declined in 11 different grape varieties, expresses all the diversity, the aromatic richness and the typicality of our terroir. The generosity of each of these wines perfectly sums up the state of mind and the values of Anne de Joyeuse's winegrowers.

Vineyard

With reasoned viticulture, our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected from the terroir of the upper valley of the Aude under predominately Atlantic climatic influences.

Grape varieties

Cabernet Sauvignon.

Vinification

Alcoholic fermentation in tanks for ten days under controlled temperatures.

Tasting notes

The elegant nose reveals notes of spices with a subtle suggestion of green pepper. These aromas continue on the palate, leading to a harmonious finish. Best served at 14°C.

Food pairing

This wine will be an excellent companion for all sorts of roasted or grilled red meats, a leg of lamb with flageolet beans or a paella.

