



# CAMAS

FRUIT | FRAICHEUR | FINESSE

MALBEC – 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, limestone and gravel soils, are located on two of the Limoux terroirs : the Mediterranean and Pyrenean zones.

## Grape varieties

Malbec.

## Vinification

Pre-fermentary cold maceration during 5 days. The maceration continues for 8 days, the grapes fermented at controlled temperatures.

## Tasting notes

Deep garnet in colour, violet and blackcurrant aromas on the nose prepare an enticingly complex structure with soft tannins on the palate. Best served lightly refreshed : 12°C

## Food pairing

This Malbec will go very well with spicy dishes.

