



CAMAS

FRUIT | FRAICHEUR | FINESSE

MERLOT – 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 soil, have been selected from the upper valley of the Aude terroir within the Atlantic climatic zone.

Grape varieties

Merlot.

Vinification

Alcoholic fermentation in tanks for ten days under controlled temperatures.

Tasting notes

The elegant nose reveals scents of spices and red fruit. Savours of blackcurrant predominate on the palate, leading to a harmonious finish. Best served at 14 °C.

Food pairing

This red will be marvellous with tender red meat or to accompany our wonderful local recipe, the Fricassée de Limoux.

