



# CAMAS

FRUIT | FRAICHEUR | FINESSE

PINOT NOIR ROSÉ – 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 within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

## Grape varieties

Pinot Noir.

## Vinification

This rosé is obtained from grapes which are pressed directly on their arrival at the cellar, then fermented at a temperature maintained at 15°C.

## Tasting notes

Charming colour of rose petal, the intense nose reveals scents of raspberries and cherries. These notes of red fruit continue on the palate, sustained by rich body, finishing wonderfully fresh. Best served between 8 and 10°C.

## Food pairing

This will be a perfect rosé for aperitifs accompanied with varied tapas. It will also go well with salads and summer grills.

