



CAMAS

FRUIT | FRAICHEUR | FINESSE

PINOT NOIR – 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

Close control of the small vineyard plots of Pinot Noir, according to our reasoned viticultural methods ; observation of the natural plant cycles of vines and the development of biodiversity. Our vines are located in the upper valley of the Aude on clay and limestone soils and benefit from a wide sphere of temperatures with the cool climatic influence from the Pyrenees.

Grape varieties

Pinot Noir.

Vinification

Cold maceration before the alcoholic fermentation during which the crust is immersed each day.

Tasting notes

Attractive cherry red in colour, delicate cherry brandy fruit on the nose leads to a rich palate with notes of fresh red fruit. Best served lightly refreshed between 12 and 14°C.

Food pairing

Soft and well balanced, this wine will accompany a garlic-seasoned shoulder or leg of lamb with haricot beans or simply as an aperitif with some tasty tapas.

