



CAMAS

FRUIT | FRAICHEUR | FINESSE

SYRAH 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

Syrah.

Vinification

This Syrah 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

Pale Raspberry in colour, the intense nose evokes scents of red berry fruit. These fruity aromas continue on the palate, leaving a pleasant, soft sensation on the finish. Best served between 8 and 10°C.

Food pairing

This is a sunny wine which will be a perfect companion for summer food such as mixed salads, grills, pizzas and aperitifs.

