



# CAMAS

FRUIT | FRAICHEUR | FINESSE

SYRAH – 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 and the Mediterranean terroirs.

## Grape varieties

Syrah.

## Vinification

Traditional vinification; fermentation at controlled temperatures during fifteen days, the juice pumped over the crust.

## Tasting notes

This Syrah develops intense aromas of preserved black olives and pepper on the nose. These notes continue on the palate, fresh and long on the finish. Best served at 14 °C.

## Food pairing

The Camas Syrah red will be perfect with red meat and roasted or grilled poultry.

