



# CAMAS

FRUIT | FRAICHEUR | FINESSE

VIOGNIER – 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

Viognier.

## Vinification

Grapes are pressed directly on their arrival at the cellar, then vinified traditionally and fined at cold temperatures. They are then fermented under controlled temperatures.

## Tasting notes

Bright gold in colour, the nose develops layers of floral scents and complex fruit (hawthorn, acacia, pear, apricot). These tones of ripe fruit continue on the well mastered palate with a rich, fresh finish. Best served between 10 and 12°C.

## Food pairing

Perfect as an aromatic, ripe fruit aperitif, this Viognier will go well with a Salmon Tartare with Aneth, a Truite Meunière, creamed fattened chicken or fresh goat's milk cheese.

