



Original
— DEPUIS 1868 —

CABERNET SAUVIGNON – IGP PAYS D'OC



History

The producers of the Anne de Joyeuse company have constantly worked on the evolution of their vineyard since 1929. The 'Originality' of our soils and climates drove them to plant Cabernet-Sauvignon vines from the end of the 1970's. They are cultivated with great care following the guidelines of the «Protect Planet» program on the slopes facing our nearby Pyrenean mountains.

Vineyard

Our vineyards, planted on clay and limestone soils, benefit from the fresh climate of the Pyrenean foothills.

Grape varieties

Cabernet Sauvignon.

Vinification

«Cabernet Original» is vinified in a traditional way, fermented at controlled temperatures, the must pumped over the crust each day. 50 % of this wine is matured in stainless steel tanks, 50% in oak barrels (1/3 new barrels, 1/3 barrels of one wine, 1/3 barrels of two wines).

Tasting notes

Intense red in colour with shades of violet and purple. The nose is elegant with notes of red fruit. Full bodied on the palate with fine, precise first impressions, evolving towards a wide pallet of savours of wild black berry fruit. Best served between 12 and 14 °C.

Food pairing

This Cabernet Sauvignon will accompany traditional local recipes such as cassoulet from Castelnaudary or the Limoux fricassée. Spicy dishes will also go well with this intense red.

