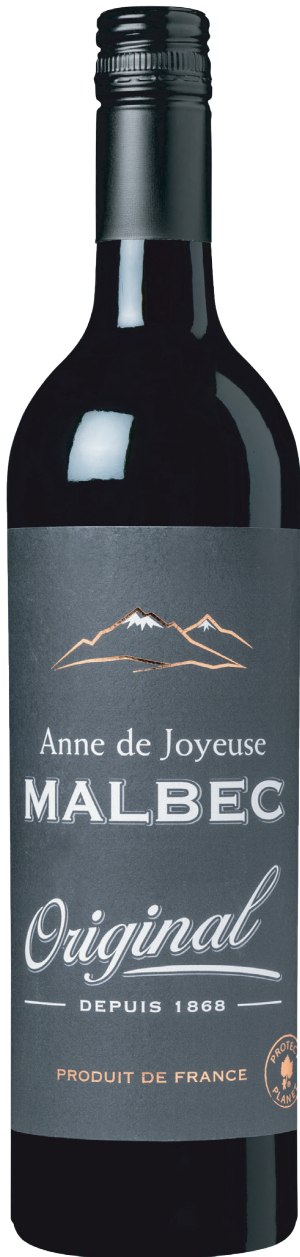




*Original*

— DEPUIS 1868 —

MALBEC – IGP PAYS D'OC



## History

Cultivated for several centuries in the foothills of the Pyrenees, the Malbec variety was officially recognised as one of the original grape varieties of the Limoux region by Dr. GUYOT in 1868. Well adapted to the fresh soils and hot daytime temperatures, the Malbec is cultivated by Anne de Joyeuse with great care on the slopes facing the nearby snowy mountains.

## Vineyard

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

## Grape varieties

Malbec.

## Vinification

After a cold pre-fermentation maceration, the musts are fermented at controlled temperatures. 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

The «Malbec Original» can be served slightly fresh. Intense ruby and purple in colour, the nose suggests scents of mulberry and violet which will continue on the pallet, evolving towards aromas of black berry fruit and prune with refined, soft tannins. Best served between 12 and 14 °C.

## Food pairing

Perfect with steaks and grilled meat, it will accompany an Osso Bucco or meat with a lightly spicy sauce, a veal tajine or a chocolate desert.

