



le Jardin de Malepère

AOP MALEPÈRE RED



History

Located near the watershed between the Atlantic ocean and the Mediterranean sea, a few kilometers South of the prestigious Carcassonne Cité, the Malepère appellation is the western-most AOP of the Languedoc with a strong Atlantic climatic influence from the West. This unique particularity is associated with the variety of terroirs, the soils and the topography. The hilltops are occupied by woods while the vineyards are planted on the clay and limestone slopes and gravel terraces surrounding the rolling hills.

Vineyard

Our vines, installed on clay and limestone slopes, benefit from strong Atlantic climatic influences from the West.

Grape varieties

Merlot, Cabernet Franc and Cabernet Sauvignon.

Vinification

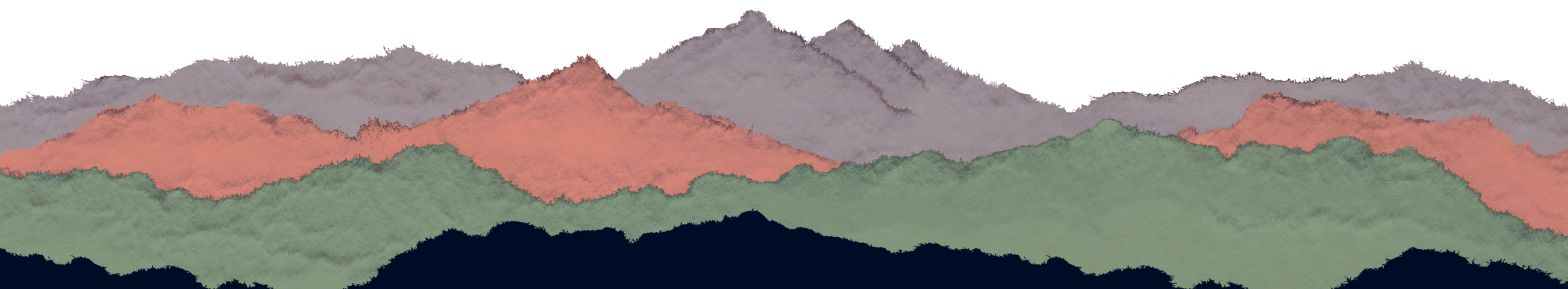
«Le jardin de Malepère» is vinified in a traditional way with fermentations at controlled temperatures, daily pumping of the juice over the crust, then emptying of the tanks. To finish the vinification process, the wines undergo their malolactic fermentation and are then matured in tanks.

Tasting notes

This AOP Malepère is best tasted between 14 and 16°C. Dark garnet red in colour, notes of ripe red fruit develop on the palate sustained by a suave texture and rich structure.

Food pairing

Le Jardin de Malepère will be an ideal companion for a traditional Castelnaudary Cassoulet, a slice of tasty red meat or a selection of local cheeses.




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LIMOUX

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