



# Le MIGNON

IGP PAYS D'OC - RED



## History

This cuvée pays tribute to Anne de Joyeuse, a favorite of King Henry III, nicknamed «Le Mignon». This choice creates a bridge between the rich history of the Anne de Joyeuse winery and its resolutely dynamic spirit. The label, designed by Canadian artist Catherine Potvin, brings a quirky and lighthearted touch, perfectly reflecting the soul of this cuvée and the winery's mindset.

## Vineyard

Our Pinot Noir plots, located in the Haute Vallée de l'Aude on clay-limestone soils, benefit from significant temperature variations, mainly due to the influence of the Pyrenean climate. The Gewurztraminer plots, on the other hand, are situated in our Mediterranean terroir, benefiting from a warm yet temperate climate with ambient humidity that promotes a rapid increase in sugar levels.

## Grape varieties

80% Pinot Noir and 20% Gewurztraminer

## Vinification

Both grape varieties are harvested at night to preserve maximum freshness and are vinified together. A cold skin maceration at 4°C for 18 to 24 hours, followed by traditional vinification in stainless steel tanks, enhances the fruity aromas and characteristic markers of each grape variety.

## Tasting notes

The perfect balance of Pinot Noir and Gewurztraminer, offering delicious aromas of red fruits enhanced by subtle hints of rose and exotic fruits. On the palate, a velvety texture blends with a refreshing liveliness.

## Food pairing

To be enjoyed chilled or at room temperature with charcuterie boards or tapas among friends.

