



Le MIGNON

IGP PAYS D'OC - ROSÉ



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. This cuvée is produced using direct pressing and cold settling, followed by traditional vinification in stainless steel tanks, allowing it to retain the full aromatic expression and distinctive characteristics of each grape variety.

Tasting notes

The perfect harmony of Pinot Noir and Gewurztraminer creates an explosive bouquet of fresh red fruits, with notes of rose and lychee, and a refreshing liveliness.

Food pairing

To be enjoyed chilled with tapas or as an aperitif, for simple and joyful moments!

