



Les parcelles

IGP CITÉ DE CARCASSONNE



History

Les Parcelles offers a journey through our finest terroirs around Limoux and their grape varieties. This cuvée is the expression of parcel selections near the Cité de Carcassonne. Born in the Mediterranean terroir, this wine beautifully showcases the Grenache and Syrah grape varieties, with the majestic Cité de Carcassonne as a stunning backdrop!

Vineyard

Our plots are located on clay-limestone terroir, benefiting from the influence of the Mediterranean climate.

Grape varieties

60% Grenache – 40% Syrah

Vinification

The two grape varieties are vinified separately to preserve their unique characteristics. The Syrah undergoes cold skin maceration to enhance aroma extraction and elevate its fruity profile. Syrah fermentation lasts between 8 and 10 days, while Grenache ferments for a shorter period of 5 to 6 days. After vinification, both varieties are aged in barrels for 4 months before being blended.

Tasting notes

A deep garnet hue and an expressive nose combining ripe red fruits (cherry, raspberry) with hints of spices and garrigue. On the palate, the harmony between Grenache and Syrah delights with its roundness and freshness, featuring smooth tannins and a subtly spicy finish.

Food pairing

Pairs perfectly with the famous Cassoulet, a beef daube, grilled ribeye steaks, or slightly aged soft cheeses.


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LIMOUX

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