



Les parcelles

IGP HAUTE VALLÉE DE L'AUDE



History

Les Parcelles offers a journey through our finest terroirs around Limoux and their grape varieties. This cuvée is the expression of parcel selections on the slopes of the Haute Vallée de l'Aude. Born in the heights of Roquetaillade, this wine captures the essence of our high-altitude vineyard, with the majestic Pyrenees mountain range as a stunning backdrop.

Vineyard

Our organically farmed plots are located on clay-limestone soils in our high-altitude terroir of the Haute Vallée de l'Aude, at 300 meters above sea level.

Grape varieties

Pinot Noir

Vinification

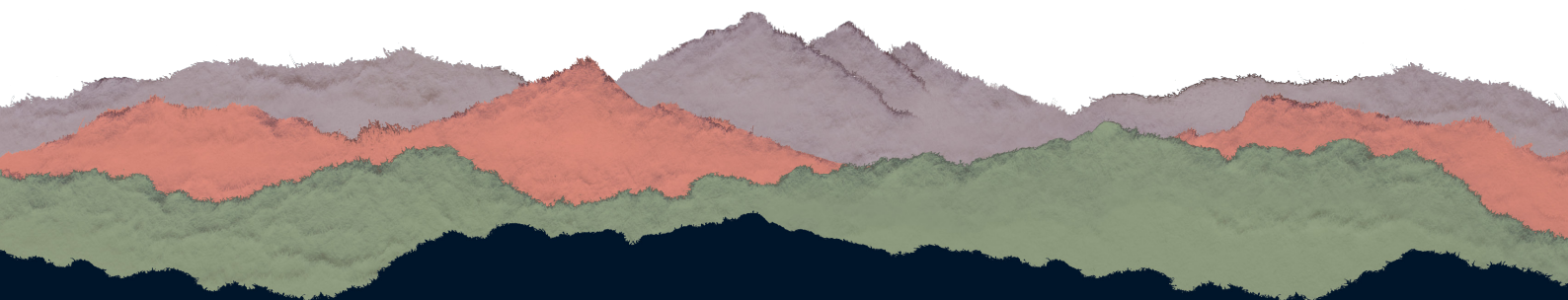
Vinification in open tanks with regular punch-downs during fermentation to promote maceration and limit oxidation. It will then undergo a brief maturation in 600L demi-muids for 4 months.

Tasting notes

Bright red with ruby reflections, offering a smoky nose and fresh fruit aromas, its palate reveals itself as silky and complex. An approach worthy of the great terroir Pinot Noir.

Food pairing

An Iberian charcuterie platter, roasted duck, or even a gourmet beef fillet Rossini could be the perfect companions to this Pinot Noir. Its freshness and subtle smokiness will also delight you alongside a cheese platter. Extend the pleasure by pairing it with a square of dark chocolate.




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LIMOUX

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