



Original
since 1929

CABERNET SAUVIGNON - IGP PAYS D'OC



History

Since 1929, Anne de Joyeuse has been crafting wines that reflect both the richness of its terroirs and a constant drive for innovation. From the foothills of the Pyrenees to sun-kissed valleys, our vineyards thrive in a unique environment where nature and expertise come together.

Original is more than a name, it is our philosophy. It represents our deep respect for tradition, our pioneering spirit, and our commitment to sustainability through the Protect Planet charter. It is a tribute to the winemakers who have shaped our identity, creating wines that remain true to their origins while evolving with time.

Vineyard

Our vineyards, planted on clay and limestone soils, benefit from the fresh climate of the Pyrenean foothills.

Grape varieties

Cabernet Sauvignon.

Vinification

«Cabernet Original» is vinified in a traditional way, fermented at controlled temperatures, the must pumped over the crust each day. 50 % of this wine is matured in stainless steel tanks, 50% in oak barrels (1/3 new barrels, 1/3 barrels of one wine, 1/3 barrels of two wines).

Tasting notes

Intense red in colour with shades of violet and purple. The nose is elegant with notes of red fruit. Full bodied on the palate with fine, precise first impressions, evolving towards a wide pallet of savours of wild black berry fruit. Best served between 12 and 14 °C.

Food pairing

This Cabernet Sauvignon will accompany traditional local recipes such as cassoulet from Castelnaudary or the Limoux fricassée. Spicy dishes will also go well with this intense red.

