



*Original*  
since 1929

## CHARDONNAY - 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

Chardonnay.

### Vinification

«Chardonnay Original» is made from grapes which are pressed on arrival at the cellar. The must is settled at a cold temperature, then fermented at precisely controlled temperatures. 50 % of the 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

This attractive chardonnay is best tasted between 10 and 12 °C. The robe is bright pale yellow and gold. The intensely aromatic nose suggests scents of white flowers and citrus fruit which are revealed on the palate with a fruity, soft attack, excellent balance and a fresh, elegant finish.

### Food pairing

This Chardonnay will be an ideal partner for all sorts of fish (monkfish with lemon or prepared in Portuguese style) and will also be an excellent aperitif.

