



Original
since 1929

MALBEC - 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

Malbec.

Vinification

After a cold pre-fermentation maceration, the musts are fermented at controlled temperatures. 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

The «Malbec Original» can be served slightly fresh. Intense ruby and purple in colour, the nose suggests scents of mulberry and violet which will continue on the pallet, evolving towards aromas of black berry fruit and prune with refined, soft tannins. Best served between 12 and 14 °C.

Food pairing

Perfect with steaks and grilled meat, it will accompany an Osso Bucco or meat with a lightly spicy sauce, a veal tajine or a chocolate desert.

