

naturellement.

# Joy



PRODUIT EN CONVERSION VERS  
L'AGRICULTURE BIOLOGIQUE

*Sweet white wine*

**Appellation :** IGP Côtes de Gascogne

**Terroir :** Hillsides full of clay

**Grape varieties :** 60 % Gros Manseng  
40% Petit Manseng

### Vinification and aging

Direct pressing, blending of vines in tanks, static settling then vinification of selected yeasts. Temperature from 18 ° to 22 ° c. Bonding of proteins during bentonite vinification. Sulphiting 7g / Hl at the end. Stalling on the lees during winter then light filtration before bottling.

### Tasting note

Delicious and round, this wine offer you a nice golden colour.

Lemon and verveina aromas on the nose.

On the palate, it's delicate with a nice fresh sensation and notes of fresh apricot and grape.

### Food and wine combinations

This vintage will also be perfect as an aperitif, with a warm foie gras or with a fruit dessert.

**Residual sugar :** 55 grams



SARL JOY SELECTION - 32110 PANJAS - France - Tél : +33 (5) 62 09 03 20 - Fax : +33 (5) 62 69 04 46

Email: [contact@domaine-joy.com](mailto:contact@domaine-joy.com) - Web: [www.domaine-joy.com](http://www.domaine-joy.com) - Domaine de Joy

SIRET: 487 769 00013 - TVA: FR42487769069 - ACCISE: FR006581E0019



DOMAINE DE  
JOY