

naturellement • •
Joy



PRODUITE EN CONVERSION VERS
L'AGRICULTURE BIOLOGIQUE



Red

Appellation : IGP Côtes de Gascogne

Terroir : Hillsides full of clay

Grape varieties : 75% Merlot

25% Cabernet Sauvignon

Vinification and aging

Vatting after total destemming in the plot, direct fermentation in indigenous yeasts, temperature between 19 and 26 ° C. 8 days of maceration under marc, then run off, separation of press and drop juices. Natural malolactic fermentation after draining and maintaining temperatures at 20 ° C. Sulphiting 4g / Hl at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting notes

Beautiful red colour with black currant bud and raspberries on the nose.

A supple and fruity wine on the palate dominated by raspberries and fresh blackberry.

A real special treat !

Wine and food combinations

This cuvée will be perfect with summer dishes like winter : red meat, beef stew, barbecues ...

Can be also drink as an aperitif or with an all chocolate dessert.

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