

naturellement. Joy



PRODUITE EN CONVERSION VERS
L'AGRICULTURE BIOLOGIQUE



Dry White

Appellation : IGP Côtes de Gascogne

Terroirs : Hillsides full of clay

Grapes varieties : 62 % Colombard
33 % Ugni Blanc
5% Gros Manseng

Vinification and aging

Direct pressing, static settling then vinification of selected yeasts. Temperature from 17 ° to 20 ° c. Bonding of proteins during bentonite vinification. 4.5g / Hl sulphiting at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting notes

« Naturellement Joy » offer a nice golden colour.
Very floral nose with white peach notes.
Nice aftertaste on the palate with pineapple and grapefruit notes.

Food and wine combinations

This dry wine will be perfect with a sea food plater, grilled fish or as an aperitif !

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