



Appellation : IGP Côtes de Gascogne

Varietals : 80 % Sauvignon
20 % Gros manseng

Harvesting and Vinification

Mechanical harvest at night in mid-September for the Sauvignon Blanc and mid-October for Gros Manseng. Destemming. Cold skin maceration from 8 to 3 hours before pressing at low pressure. The grape varieties are fermented separately with temperature controlled at 18 ° C. Stored in vat on finer lees for 4 months with regular stirring of the lees for a better extraction of the aromas. Blending, filtration and bottling.

Tasting note

Limpid crystal clear wine that makes the light sparkle through the glass. Its nose is an intense mix of ripe fruit, pineapple, peach, with hints of apricot and a hue of lemon. The palate supple, neatly inviting fruit, well balanced and long. These flavours unite tastefully the sweetness of life at JOY.

Food pairing

La Vie en JOY is perfect as an aperitif, dishes with light pastry and white meats (chicken in sauce, Milanese veal, veal blanquette) and most soft cheeses (soft brie type). Pleasure pairing to feel life on the JOY side!

