

La en Vie Joy

Appellation : IGP Côtes de Gascogne

Varietals : 70 % Merlot
30 % Cabernet Sauvignon

Winemaking

After a short pre-fermentation maceration, the fruit is extracted by light pumping over. The alcoholic fermentation temperature is regulated at around 26 ° C to preserve the delicate feel. Natural malolactic fermentation. Total maceration is never more than 12 days to enhance a full-bodied wine and true fruit flavours. Matured in vats. Bottled early to retain as much fruitiness as possible.

Tasting note

Soft and generous, it's modern and well balanced, with hues of red fruit and fresh spices. The elegant and airy finish ensures great digestibility throughout.

Food pairing

Fruity and elegant it can savoured on its own as an aperitif. Its more-ishness pairs wonderfully with most easy dishes that contribute to good moments in life (barbecues, Grilled meats, pizza or cold charcuterie) ...shared with friends and family
Bliss in a glass!

Serve between : 14/16 ° C

