l'Eclat

Domaine certified
High Environmental Value
since 2019

DRY WHITE WINE



Appellation: IGP Côtes de Gascogne

Soil: South-facing siliceous-clay slopes for the Colombard and Ugni Blanc and siliceous-silt plateaus for the Gros Manseng.

Grape varieties: Colombard
Ugni Blanc
Gros Manseng
Sauvignon Blanc

Vinification and Maturing

Mechanical harvesting at night in mid-September for the Ugni blanc, Colombard and Sauvignon blanc and in mid-October for the Gros Manseng. Destemming. Cold skin maceration from 8 to 15 hours before pressing at low pressure. The grape varieties ferment separately in vats at 18°C.
Aged in vats on fine lees for 4 months. Stirring of the lees for a better extraction of aromas. Assembly, filtration and bottling.

Tasting notes

L'Eclat has a pale colour with green highlights. The nose, fresh and fruity, reveals notes of citrus (grapefruit, lemon). On the palate, the wine is fresh, round and floral. It is easy to drink and finishes with deliciously fruity notes.

Food pairing

L'Eclat du domaine of Joÿ is a pleasure wine to be drunk young, with friends as an aperitif, with seafood and shellfish, grilled fish, Comté cheese, fresh goat cheese...

SAS JOY SELECTION - 32110 PANJAS - France - Tel.: +33 (5) 62 09 03 20 - Fax: +33 (5) 62 69 04 46
Email: contact@domaine-joy.com - Website: www.domaine-joy.com - Domaine of Joÿ
SIRET: 487 769 00013 - VAT: FR42487769069 - EXCISE: FR006581E0019

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JOŸ