l'Envie

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
Gros Manseng
Ugni Blanc

Vinification and Maturing

Mechanical harvesting at night in mid-September for the Ugni blanc, Colombard 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. Maceration of Colombard and Ugni blanc (30% of the cuvée).

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

Envie de Joy has a pale colour with light green highlights. On the nose, the wine has citrus notes (grapefruit, lemon) and exotic fruits (lychee). On the palate, the wine is full-bodied, round and finishes on a beautiful fruity length.

Food pairing

L'Envie de JOY is a gastronomic wine, to be enjoyed with grilled fish, fresh cheese, seafood or as an aperitif.

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