Domaine certified
High Environmental Value
since 2019

# Grains de Joie

*SWEET*

**Appellation**: IGP Côtes de Gascogne

**Soil**: South-facing silt-clay slopes with small gravels

**Grape variety**: Petit Manseng

## Vinification and Maturing

Mechanical harvesting at the end of October. Destemming, pressing and fermentation in vats with strict temperature control. The wine is chilled to stop fermentation when the balance between alcohol, residual sugar and acidity is reach.
Aged on fine lees, filtered and bottled.

## Tasting notes

Grains de Joie has a golden yellow colour. The nose reveals notes of honey, quince, lychee. The palate is full and rich, with a good balance of sugar and acidity, and a smooth, refined finish.

## Food pairing

Enjoy it alone as an aperitif or pair it with a foie gras escalope, Roquefort cheese or an apple/pear crumble.

**Residual sugar**: 70 grams.




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