JOŸ

INEDIT

PARCELLE DU CATALAN

Domain certified
High Environmental Value
since 2019

SEMI-DRY WHITE

Appellation: IGP Côtes de Gascogne

Soil: Silty-siliceous plateau for the Gros Manseng.

Grape varieties: Gros Manseng

Vinification and Maturing

Mechanical harvesting at night in mid-October. Destemming. Cold skin maceration from 8 to 15 hours before pressing at low pressure.
Aged in vats on fine lees for 4 months. Stirring of the lees for a better extraction of aromas. Aged in barrels for several months. Assembly, filtration and bottling.



Tasting notes

The "Joÿ Inédit" vintage is a true discovery of flavours. A bright and brilliant pale-yellow colour with citrus (tangerine, lime) and white nectarine aromas. A supple and full-bodied wine with notes of orange and fresh apricot.

Food pairing

"Joÿ Inédit" is a very refreshing wine. It can be enjoyed as an aperitif, with various salads or with an exotic starter. A hard cheese will go very well with this wine.

To enjoy all year round.

Residual sugar: 12 grams

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