JOŸ

Domain certified
High Environmental Value
since 2019



Joÿ Brut Blanc

Soil: Gravelly plateaus

Grape variety: Sauvignon blanc

Vinification and Maturing

Mechanical harvesting at night in mid-September. Destemming. Cold skin maceration from 8 to 15 hours before pressing at low pressure. Fermentation in vats at 18°C. Aged in vats on fine lees for 4 months. Stirring of the lees for a better extraction of aromas. Filtration, addition of carbon dioxide and bottling.

Tasting notes

This brut is characterised by a beautiful pale yellow, almost silvery colour, accompanied by fine and discreet bubbles. The elegance of the Sauvignon brings balance and freshness revealing notes of pineapple, mango and fresh apricot.

Food pairing

To be enjoyed as an aperitif, in cocktails, with fruit desserts or throughout the evening.

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