DRY WHITE WINE

Appellation: IGP Côtes de Gascogne

Grape varieties: Sauvignon
Gros manseng



Vinification and Maturing

Mechanical harvest at night in mid-September for the Sauvignon Blanc and mid-October for 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

This clear, bright wine with light hues reflects the light through the glass. Its nose is an intense mix of ripe fruits, from pineapple to peach to apricot, ending on a lemony note. The first impression on the palate is supple then balanced, rich in flavours. Everyone will be sure to enjoy this wine.

Food pairing

La Vie en JOY is best enjoyed as an aperitif, with puff pastries, white meats (chicken in sauce, veal Milanese, blanquette de veau), and even with cheese (soft cheese such as Brie). La Vie en JOY will be a welcome guest at any table!

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