naturally Joy



Sweet White Wine

Appellation: IGP Côtes de Gascogne

Soil: South-facing clay slopes

Grape variety: Gros Manseng

Vinification and Maturing

Direct pressing, blending of vines in vats, static settling then vinification of selected yeasts. Temperature from 18° to 20°C. Bonding of proteins during bentonite vinification. 7g /Hl sulphiting at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting notes

Delicious and round, this wine offer a beautiful golden colour. The nose is lemony and scented with verbena. On the palate, it is full-bodied with a nice freshness and notes of fresh apricot and grape.

Food pairing

This vintage will also be perfect as an aperitif, with pan-fried foie gras or with a fresh fruit dessert.

Residual sugar: 55 grams

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