naturally

Joy

PRODUCED IN CONVERSION TO ORGANIC FARMING



RED

Appellation: IGP Côtes de Gascogne

Soil: South-facing clay slopes

Grape varieties: Merlot
Cabernet Sauvignon

Vinification and Maturing

Vatting after total destemming at the plot, direct fermentation in indigenous yeasts, temperature between 19 and 26 ° C. 8 days of maceration under marc, then run off, separation of press and free-run juice. Natural malolactic fermentation after running off and maintaining temperatures at 20°C.

4g /Hl sulphiting at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting notes

Beautiful red colour with blackcurrant and raspberry bud on the nose. A supple and fruity wine on the palate, dominated by raspberries and fresh blackberry. A real treat for the taste buds!

Food pairing

This wine is perfect for both your summer and winter dishes: red meat, beef stew, barbecues…
Also to be enjoyed as an aperitif or with a chocolate dessert.

SARL JOY SELECTION - 32110 PANJAS – France - Tel.: +33 (5) 62 09 03 20 - Fax: +33 (5) 62 69 04 46
Email: contact@domaine-joy.com - Website: www.domaine-joy.com - Domaine of Joÿ
SIRET: 487 769 00013 - VAT: FR42487769069 - EXCISE: FR006581E0019

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