naturally

JOŸ

PRODUCED IN CONVERSION TO ORGANIC FARMING



Dry White Wine

Appellation: IGP Côtes de Gascogne

Soil: South-facing clay slopes

Grape variety: Colombard
Ugni Blanc
Gros Manseng

Vinification and Maturing

Direct pressing, static settling then vinification of selected yeasts. Temperature from 17° to 20°C. Bonding of proteins during bentonite vinification. 4.5g /Hl sulphiting at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting notes

"Naturellement Joÿ" has a beautiful golden colour. Very floral nose with white peach notes. Nice aftertaste on the palate with pineapple and grapefruit notes.

Food pairing

This wine will accompany your seafood platters, your grilled fish dishes or simply as an aperitif!

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DOMAINE OF JOŸ