Ode à la Joie

Domain certified
High Environmental Value
since 2019

SEMI-DRY WHITE

Appellation: IGP Côtes de Gascogne

Soil: South-facing silty-clay plateaus and slopes

Grape varieties: Petit Manseng
Colombard



Vinification and Maturing

Mechanical harvesting at night in mid-September for Colombard and end of October for the Petit Manseng. Destemming.
Cold skin-contact maceration for the Colombard from 8 to 15 hours. Low pressure pressing and blending. The grape varieties are fermented in vats at 18°C (for 90% of the cuvée) and in barrels for 10%. The wine is chilled to stop fermentation when the balance between alcohol, residual sugar and acidity is reach.
Aged on fine lees, filtered and bottled.

Tasting notes

Ode à la Joie has a pale yellow colour. The nose reveals notes of ripe apricot with a touch of spice and vanilla. On the palate, this wine is rich and opulent. The balance between residual sugar and acidity is well orchestrated and brings freshness to this lovely wine.

Food pairing

A wine which is both dense and lively, it is perfect as an aperitif. This wine will also go admirably well with pan-fried foie gras, grilled fish, pan-fried scallops, a sweet and sour dish...

Residual sugar: 20 grams

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