Red

Grape varieties : Merlot

Cabernet Sauvignon



Winemaking

After a short pre-fermentation maceration, the fruit is extracted by light pumping over. The alcoholic fermentation temperature is regulated at around 26 ° C to preserve the delicate feel. Natural malolactic fermentation. Total maceration is never more than 12 days to enhance a full-bodied wine and true fruit flavours. Matured in vats. Bottled early to retain as much fruitiness as possible.

Tasting note

Soft and generous, it's modern, fragrant and supple with hues of fresh red fruit. An elegant and airy blend with length and a delicate fruitiness.

Food pairing

Fruity and elegant it pairs wonderfully with grilled filleted duck-breast, ribeye steak, mature cheeses or even chocolate-based desserts. Bliss in a glass!

Serve between : 14/16 ° C

SARL JOY SELECTION - 32110 PANJAS – France - Tél : +33 (5) 62 09 03 20 - Fax : +33 (5) 62 69 04 46
Email: contact@domaine-joy.com - Web: www.domaine-joy.com – www.joy-armagnac .com - Domaine de Joy
SIRET: 487 769 00013 – TVA: FR42487769069 – ACCISE: FR006581E0019