



Domaine de Joy Envie 2017 IGP Cotes de Gascogne

Sarl Joy Selection, Domaine de Joy, South west, France

LCBO # 10927 | 11.6 % alc./vol. | \$14.95 | Release: 11-Jan-2020

"An intense blend of Colombard, Gros Manseng and Ugni Blanc, this is a rich white wine from this appellation. Kiwi and lychee are balanced by the taut, mineral texture and acidity. Crisply mineral at the end, the wine is ready to drink."

Score – 90p (Roger Voss, Wine Enthusiast, 2018)

Terroir:

Family owned winery for four generations Domaine de Joy located at the heart of Gascony, more specifically in the municipality of Panjas (Gers), 170 Ha of vines (of which 10% are dedicated to Armagnac distillation) in a typical Bas Armagnac terroir. It is mainly composed of clay-silica soils and rough sand (silt-silica). Most of the parcels benefit from southern exposure.



Vinification:

Cold skin maceration ~11 hours. Separate fermentation at 18°C. Colombard and Ugni Blanc macerated on lees. Aging in stainless steel tanks.

Variety: Colombard 60%, Gros Manseng 30%, Ugni blanc 10%

Residual Sugar: 6 g/L

Serving suggestion and food pairing: Serve at 12°C. A wine to enjoy alone or with good food, to drink with friends! Enjoy as an aperitif, with seafood and shellfish, grilled fish, Comté, fresh goat's cheese.

Wine Enthusiast '18

90p

Concours Général Agricole '19

GOLD

