



PACHERENC DU VIC BILH SEC
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MADIRAN

DOMAINE
LAOUGUÉ

Sylvain Dabadie

TA NAT'S

« Une cuvée éponyme : un éloge au cépage typique de l'appellation Madiran et à son terroir ; fruit d'une nature généreuse. »



VINEYARD

Soil : clay limestone and gravel. Massale selection.

Age : 15 years old.

Density : 4000 vines per hectare.

SUSTAINABLE AGRICULTURE

Treatment : no chemical products.

Natural grass cover-cropping every row.

Pruning shape : Guyot simple.

Green harvest : debudding, trellising, leaf thinning and bunch thinning.

Yield : 40 hl/ha.

Grape varieties : 100% Tannat.

Vinification : carbonic maceration for 48 hours then pressing. Fermentation after cold setting for 10 days. Malolactic fermentation at temperatures below 12 °C.

Aged in : stainless steel tank.

TASTING COMMENTS

Eye : purple.

Nose : strawberry, cherry, red currant, violet with spicy notes.

Taste : round, lined by a beautiful ripe fruit. Silky and melted tannins, while a touch of minerality and tension comes the final on a smart and original wine.

SERVING ADVICE

Serving temperature 16°C.

Food matching : Deli, Pork dishes, Tandoori Chicken.

12.5 % VOL.

Drink : 1-3 years.

VIN DE FRANCE

L'abus d'alcool est dangereux pour la santé. consommez avec modération

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