



PACHERENC DU VIC BILH SEC  
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MADIRAN

DOMAINE  
LAOUGUÉ

*Sylvain Dabadie*

## CAMY

«L'ode d'un tannat épanoui.»

### VINEYARD

**Soil** : clay limestone and gravels. The vines have a south exposure.

**Age** : more 30 years old.

**Density** : 4400 vines per hectare.

### SUSTAINABLE AGRICULTURE

**Treatment** : no chemical products.

Natural grass cover-cropping every row.

**Pruning shape** : simply Guyot pruning.

**Green harvest** : disbudding, trellising, leaf thinning and cluster thinning.

**Yield** : 55 hl/ha.

**Grape varieties** : Tannat, Cabernet Franc.

**Vinification** : maceration and alcoholic fermentation at low temperature.

**Aged in** : oak barrel during 8 months.

### DESCRIPTION

**Eye** : dark purple colour.

**Nose** : very delicate, subtle fragrances of red rose petals decorated with crushed blackberry and fresh blackcurrant , all wrapped in a balsamic touch.

**Taste** : the mouth is dynamics, a frank acidity evolving on a juicy mid-palate, the tannins stretched, elegant, velvety or creamy.

### ADVICE

Serving temperature 16°C.

**14 % VOL.**

Best within 10 years.

MADIRAN



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

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