



PACHERENC DU VIC BILH SEC
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MADIRAN

DOMAINE
LAOUGUÉ

Sylvain Dabadie



MARTY

«Le panache d'une symphonie gustative.»

VINEYARD

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

Age : over 60 years old.

Density : 4400 vines per hectare.

SUSTAINABLE AGRICULTURE

Viticulture : no chemical products. Natural grass cover-cropping every row.

Pruning : Guyot double.

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

Yield : 45 hl/ha.

Grape varieties : Tannat, Cabernet Franc.

Vinification :

- completely destemmed.
- alcoholic fermentation approximately 20 days at low temperatures, maximum 28°C to extract soft tannins and keep the flavours.
- color extraction by pigeage and aeration too.

Aged in barrel : on the lies 16 months in new oak.

DESCRIPTION

Eye : dark red color.

Nose : multiplications of aromas: plum, stewed black fruits ; luxury oakyness, discret mineral note.

Taste : a big concentration of aromas, sensuality in the tannins. The wine becomes velvety in mouth.

ADVICE

Serving temperature 16°C.

Perfect agreement with rack of lamb, game. Pie of three chocolates.

14 % VOL.

Best within 10 years.

MADIRAN

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

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