PACHERENC DU VIC BILH SEC
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MADIRAN

19.91

«Entre rondeur et fraîcheur, un vin d'ambiance.»

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VINEYARD

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

Age : 15 years old.

Density : 4000 vines per hectare.

SUSTAINABLE AGRICULTURE

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

Pruning : Guyot simple.

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

Yield : 55 hl/ha.

Grape varieties : 50% Petit Manseng & 50% Gros Manseng.

Vinification : pre-fermentation with maceration.

Alcoholic fermentation in a low temperature tank to preserve the aromatic flavor.

TASTING COMMENTS

Eye : gold with green reflections.

Nose : aromas of white flowers, citrus, grapefuits...

Taste : mineral and citrus notes, generous on the palate with good freshness.

SERVING ADVICE

Serving temperature 12°C.

Food matching : Seafood platters & aperitif.

12.5 % VOL.

Best within 1-3 years.

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

Création Impression : Imp. Moderne 05 59 132 132 - D-20-11-0054

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