

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Les Bulles *The Atypicals*

“To make the taste buds sparkle”



VIN EFFERVESCENT

VINEYARD

Soil : clay-loam with rounded pebbles, south-facing exposure.

Age : over 40 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

Pruning : double Guyot. **Yield** : 30 hl/ha.

Grape varieties : Petit Manseng, Petit Courbu, Sauvignon Blanc.

Winemaking : “Ancestral method.” Addition of must to trigger secondary fermentation in bottle.

Ageing : 10 months in concrete tanks and demi-muids (large oak barrels).

TASTING NOTES

Eye : pale straw colour. Tiny bubbles.

Nose : beautifully intense and complex, combining freshness (lemon), ripeness (white fruits), and floral notes.

Palate : combines volume and power with a lively acidity that extends the wine into a mineral and brioche-like finish. The bubbles are fine and elegant.

SERVING SUGGESTIONS

Recommended serving temperature : 12°C

Food pairing : smoked Pyrenean trout with Béarnaise pepper, gratinated oysters, toasted foie gras from Gers duck.

AGEING POTENTIAL

Up to 3 years or more.

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



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