

DOMAINE  
**LAOUGUÉ**  
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

## Tannat *The Atypicals*

“An eponymous cuvée: a tribute to the emblematic grape variety of Madiran and its terroir, born from a generous nature.”

### VINEYARD

**Soil** : Clay-loam over gravel, massal selection parcel.

**Vine age** : 15 years.

**Density** : 4,400 vines/ha.

### ORGANIC FARMING

**Pruning** : Double Guyot **Yield** : 40 hl/ha

**Grape variety** : Tannat

**Winemaking** : 10-day carbonic maceration followed by pressing. Fermentation after pressing at low temperature for 10 days. Malolactic fermentation follows, then ageing in barrels for 4 months.

### TASTING NOTES

**Appearance** : Deep purple colour.

**Nose** : Strawberry, cherry, redcurrant and violet, with delicate, slightly spicy notes.

**Palate** : Round and fruit-driven, with ripe fruit flavours and silky, well-integrated tannins. A touch of minerality and freshness brings lift and energy to the finish. A vibrant, expressive wine.

### SERVING SUGGESTIONS

**Serving temperature** : 14°C.

**Food pairing** : Charcuterie, sweet and sour pork ribs, Tandoori chicken.

### AGEING POTENTIAL

Up to 3 years and more.

VIN DE FRANCE



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



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