

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Arbison *Wines at the top*

“A remarkable aromatic ascent that elevates Madiran to its finest expression.”

VINEYARD

Soil : Red clay with rolled pebbles, north-facing slopes.

Vine age : Over 50 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

Pruning : Double Guyot **Yield :** 30 hl/ha

Grape variety : Tannat

Winemaking :

- Vinification entirely in demi-muids.
- Indigenous yeasts.
- Extraction by punching down.

Ageing : 24 months in demi-muids.

TASTING NOTES

Appearance : Deep garnet colour, clear and bright.

Nose : Powerful and complex, with aromas of very ripe fruit like blackcurrant and blackberry jam. Subtle oaky and toasted notes emerge with aeration, revealing well-integrated barrel ageing.

Palate : Remarkable balance, with very fine, velvety tannins. The finish is long and intense, with notes of pepper and spices. The wine shows power, beautifully softened by its roundness and texture.

SERVING SUGGESTIONS

Serving temperature : 14°C

Food pairing : Duck aiguillettes with porcini sauce, duck à la royale, beef bourguignon, Black Bigorre pork stew.

AGEING POTENTIAL

Up to 10 years and more.



MADIRAN

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



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