

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Camy *Les parcelles*

“An ode to a fully expressive Tannat.”



MADIRAN

VINEYARD

Soil : Clay-loam, south-facing slopes, massal selection parcel.

Vine age : Over 30 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

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

Grape varieties : Tannat, Cabernet Franc

WINEMAKING

- 48-hour cold maceration followed by fermentation with indigenous yeasts.
- Temperature-controlled fermentation with gentle extraction (punching down).
- Total maceration : 30 days

Ageing : 12 months in second- and third-fill barrels.

TASTING NOTES

Appearance : Deep garnet colour.

Nose: Complex aromas with very ripe red fruit (cassis, raspberry, blackberry).

Palate : Silky, well-integrated tannins with spicy, toasty and delicately oaked notes.

SERVING SUGGESTIONS

Serving temperature : 14°C

Food pairing : Duck Parmentier, truffle omelette, salted pork with lentils.

AGEING POTENTIAL

Up to 8 years and more.



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