

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Laougué rouge

“The gentle expression of Madiran.”



MADIRAN

VINEYARD

Soil : Clay-loam with rolled pebbles, south-facing slopes.

Vine age : 35–40 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

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

Grape varieties : Tannat, Cabernet Franc

Vinification : 48-hour cold maceration. Alcoholic fermentation with indigenous yeasts at controlled temperature, with gentle extraction (punching down). Total maceration: 21 days.

Ageing : In concrete tanks.

TASTING NOTES

Appearance : Deep garnet colour with dark tints.

Nose: Stewed black fruit, cassis and blueberry aromas.

Palate : Full and fleshy, with notes of black fruits, spices (pepper) and hints of licorice. The attack is round and elegant, leading to a refined structure. The finish reveals silky tannins and a well-balanced harmony.

SERVING SUGGESTIONS

Serving temperature : 14°C

Food pairing : Red meats, Basque-style charcuterie platters, cheeses

AGEING POTENTIAL

Up to 5 years and more.



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