

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Marty *Les parcelles*

“The flair of a gustatory symphony.”



MADIRAN

VINEYARD

Soil : Clay-limestone, west-facing slopes.

Vine age : Over 60 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

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

Grape variety : Tannat

Winemaking :

- Pre-fermentation at 8°C
- Fermentation in tank with 20 days of maceration
- Extraction through punching down and pump-overs at 28°C.

Ageing : 16 months in demi-muids.

TASTING NOTES

Appearance : Deep and intense ruby colour.

Nose : Ripe stewed fruit, cherry and plum, enhanced by well-balanced spicy notes.

Palate : Full-bodied and rich, with ripe fruit and silky, well-integrated tannins. Toasted notes from oak ageing blend harmoniously with red fruit aromas. A powerful aromatic expression leads to a long, smooth finish.

SERVING SUGGESTIONS

Serving temperature : 14°C

Food pairing : Duck breast, black pudding, roast duck, truffle scrambled eggs, rack of lamb.

AGEING POTENTIAL

Up to 10 years and more.



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