

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Laougué dry

“Between roundness and freshness, a convivial wine.”

VINEYARD

Soil : Clay-limestone with rolled pebbles, south-facing slopes

Vine age : 25 years

Density : 4,400 vines/ha

ORGANIC FARMING

Pruning : Double Guyot

Yield : 40 hl/ha

Grape varieties: Petit Manseng & Gros Manseng

Winemaking : 18-hour skin contact (intra-pellicular maceration) in the press, protected from oxygen. Alcoholic fermentation with indigenous yeasts at low temperature to preserve aromatic expression. Aged on lees for 7 months

TASTING NOTES

Appearance : Golden colour

Nose : Delicate and nuanced aromas of white flowers, candied exotic fruits, brioche and butter

Palate : A round attack gives way to a concentrated, elegant and flavourful palate, with an underlying well-balanced acidity that brings length and precision, and a thiol-driven aromatic expression. A fresh yet ample white wine, fruity and rich, with a harmonious balance.

SERVING SUGGESTIONS

Serving temperature : 12°

Food pairing : Ideal as an aperitif or paired with seafood platters.

AGEING POTENTIAL :

Up to 5 years and more

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



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