

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

L'Orée *Les parcelles*

“The elegance and refinement of Petit Courbu.”



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VINEYARD

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

Vine age : Over 20 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

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

Grape variety : Petit Courbu

Winemaking : 18-hour skin contact (intra-pellicular maceration) in the press, protected from oxygen. Alcoholic fermentation with indigenous yeasts at low temperature to preserve the aromatic profile.

Ageing: 12 months in demi-muids on lees.

TASTING NOTES

Appearance : Bright pale gold colour.

Nose : Exotic fruits with a floral touch and subtle oak influence.

Palate : Supple, fresh and generous, with precise and expressive aromas. Silky, fluid texture supported by well-balanced acidity. A fruity yet powerful style, harmonious and appealing—ideal to elevate any meal.

SERVING SUGGESTIONS

Serving temperature : 12°C

Food pairing : Pike in cream sauce, roasted scallops, spiced chicken, Comté cheese, financiers.

AGEING POTENTIAL

Up to 8 years and more.



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