

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Talion *Wines at the top*

“An eye for an eye; a tooth for a tooth – the expression of a true gustatory impact.”

VINEYARD

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

Vine age : Over 40 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

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

Grape varieties : Petit Manseng & Petit Courbu.

Winemaking : Whole-bunch pressing. Fermentation with indigenous yeasts. No sulfur added during vinification.

Ageing : 18 to 24 months in demi-muids.

TASTING NOTES

Appearance : Clear, bright straw colour.

Nose: Intense and complex, combining freshness (lemon), ripe fruit (white fruits) and floral notes.

Palate : A balance of volume and power, supported by vibrant acidity leading to a long, mineral, saline and slightly brioche-like finish.

SERVING SUGGESTIONS

Serving temperature : 12°C

Food pairing : Baby squid with Espelette pepper, fresh figs with mozzarella and Bayonne ham, poultry fondant, pike soufflé, Rocamadour cheese.

AGEING POTENTIAL

Up to 10 years and more

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



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Domaine LAOUGUÉ

2803 Route de Madiran - 32400 VIELLA

+33(0)05 62 69 90 05

contact@domaine-laougue.fr

www.domaine-laougue.fr

