

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 :** 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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