

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Laougué doux

“A delicious sweetness with a refreshing edge.”



PACHERENC DU VIC BILH DOUX

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 Manseng

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

TASTING NOTES

Appearance : Clear and bright golden colour

Nose : Exotic fruits, apricot, peach with a floral touch

Palate : Velvety and rich, with precise aromas and a well-balanced sweetness revealing notes of mango, pineapple and lychee. A subtle balance between sweetness and freshness, with lively acidity bringing harmony and elegance.

SERVING SUGGESTIONS

Serving temperature : 12°C

Food pairing : Perfect as an aperitif or paired with fruit-based desserts

AGEING POTENTIAL

Up to 5 years and more

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

LAOUGUÉ

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APPELLATION :

Pacherenc du Vic Bilh

CÉPAGE :

Petit Manseng

TERROIR :

*Coteaux argilo limoneux
à galets roulés*

PRODUIT DE FRANCE



Sylvain Dabadie
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