

DOMAINE  
**LAOUGUÉ**  
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

## Les Péricles *Les parcelaires*

“The goldsmith craftsmanship of the Pyrenean foothills.”

### 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 :** 15 hl/ha

**Grape variety :** Petit Manseng

**Winemaking :** Late harvest at the end of November. Whole-cluster pressing with juice selection directly in the press. Fermentation in demi-muids at 18°C. Fermentation stopped by cold stabilization depending on the desired balance.

**Ageing :** 12 months in demi-muids.

### TASTING NOTES

**Appearance :** Bright golden color.

**Nose :** Expressive and captivating, rich and generous, with notes of juicy pear, praline, candy apple and warm butter.

**Palate :** An explosive mix of overripe exotic fruits, candied citrus fruits (orange, lemon) and gingerbread. Rich and rounded finish with honeyed notes balanced by vibrant freshness, bringing harmony and elegance to the wine.

### CONSEIL DE DÉGUSTATION

**Serving temperature :** 12°C.

**Food pairing :** Perfect with foie gras in all its forms, kouign-amann, poached pear and candied angelica.

### 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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