

DOMAINE
LAOUGUÉ
PIÉMONT PYRÉNÉEN

Sylvain Dabadie

PACHERENC DU VIC BILH SEC

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MADIRAN

Tannat *The Atypicals*

“An eponymous cuvée: a tribute to the emblematic grape variety of Madiran and its terroir, born from a generous nature.”

VINEYARD

Soil : Clay-loam over gravel, massal selection parcel.

Vine age : 15 years.

Density : 4,400 vines/ha.

ORGANIC FARMING

Pruning : Double Guyot **Yield** : 40 hl/ha

Grape variety : Tannat

Winemaking : 10-day carbonic maceration followed by pressing. Fermentation after pressing at low temperature for 10 days. Malolactic fermentation follows, then ageing in barrels for 4 months.

TASTING NOTES

Appearance : Deep purple colour.

Nose : Strawberry, cherry, redcurrant and violet, with delicate, slightly spicy notes.

Palate : Round and fruit-driven, with ripe fruit flavours and silky, well-integrated tannins. A touch of minerality and freshness brings lift and energy to the finish. A vibrant, expressive wine.

SERVING SUGGESTIONS

Serving temperature : 12°C.

Food pairing : Charcuterie, sweet and sour pork ribs, Tandoori chicken.

AGEING POTENTIAL

Up to 3 years and more.

MADIRAN



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



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