PACHERENC DU VIC BILH SEC
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MADIRAN

19.58

«Une délicieuse sucrerie aux accents acidulés.»

PACHERENC DU VIC BILH DOUX

VINEYARD

Soil : clay limestone and gravels. The vines have a south exposure.

Age : more 20 years old.

Density : 4400 vines per hectare.

SUSTAINABLE AGRICULTURE

Treatment : no chemical products.
Natural grass cover-cropping every row.

Pruning shape : simply Guyot pruning.

Green harvest : disbudding, treillising, leaf thinning and cluster thinning.

Yield : 30 hl/ha.

Grape varieties : Petit Manseng, Gros Manseng.

Vinification :
- slow pressing with selection of juices.
- breeding and fermentation on the lees in new barrels.
- no malolactic fermentation.

Aged in barel : on the lies 8 months in new oak.

DESCRIPTION

Eye : color straw yellow with golden reflections.

Nose : gourmand scents of exotic fruits, white flowers.
A delicate candy.

Taste : many matters in attack. This good structure wine is seductive front to reveal all its harmony.

ADVICE

Serving temperature 12°c.

Perfect agreement with foie gras, sheep cheese of Pyrenees.

13.5 % VOL.

Best within 3 years.

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

Création Impression : Imp. Moderne 05 59 132 132 - D-20-11-0054

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