PACHERENC DU VIC BILH SEC
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MADIRAN

TALION

«Œil pour œil ; dent pour dent, l'expression d'un assaut gustatif.»

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VINEYARD

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

Age : 40 years old.

Density : 5000 vines per hectare.

SUSTAINABLE AGRICULTURE

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

Pruning : Guyot double.

Green harvest : debudding, trellising, leaf thinning and bunch thinning.

Yield : 20 hl/ha.

Grape varieties : Petit Courbu and Petit Manseng.

Vinification : whole bunch pressing. Barrel fermentation using indigenous yeasts. No sulfur added.

Aged in : new barrels for 15 months.

TASTING COMMENTS

Eye : gold colour, clean and crystalline.

Nose : beautiful intensity and complexity, both fresh (lemon), ripe (white fruits), and floral.

Taste : fullbody and power with a frank acidity that stretches the wine on iodine and salty aroma, to finish on brioche flavour.

SERVING ADVICE

Serving temperature 12°C.

Food matching : Chipiron with Espelette pepper, mozzarella & Bayonne ham, poultry fondant, Rocamadour cheese.

14 % VOL.

Drink : 1-3 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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