

Grèvière

Un terroir

AOC PACHERENC DU VIC-BILH

Yield 60 hl/ha

Petit Manseng, Gros Manseng, Petit Courbu

History & Terroir

The grapes producing this wine are grown on a terroir that is geologically unique to Pacherenc du Vic Bilh with **ancient gravelly-clay** soils which favour water drainage. These soils are predominately found in the heart of the appellation's steeply sloping hillsides. The vineyard enjoys an oceanic, temperate climate with mild winters and hot, stormy summers.

Ageing

Fermentation takes place for 50% of the wine in stainless steel tanks and the rest in oak barrels where it undergoes lees stirring. The wine then ages for 12 months. This process enriches the wine, enhancing the depth and complexity.

Tasting

A bright, intense golden hue with silver tints. Complex and elegant nose with a hint of minerality. The palate is floral, refreshing, and harmonious, offering flavors of exotic fruit and flint. This white wine of great finesse promises delightful pairings.

Food pairings

Aperitif, white meats, fish, fresh goat's cheese.



Grèvière Sec 2020 Pacherenc du Vic-Bilh

"Rich, aromatic, grapefruit and lemon but also a touch of apricot and oily spice. Tastes less dry than the Novel Pacherenc Sec 2020 even though it is classified as Sec. Very nice balance between the richness in the mouth and the extremely crisp acidity. Fruity but not simple. Builds intensity in the mouth. Verging towards tropical, tastes sweeter than bone dry but the residual sugar is apparently < 2 g/l. (JH) 14%."

Jancis Robinson

16,5/20

- Vintage 2019 : 90 pts – WINE ENTHUSIAST



SUD-OUEST FRANCE