

Novel

PACHERENC DU VIC-BILH SEC

APPELLATION PACHERENC DU VIC-BILH SEC CONTRÔLÉE



DRY WHITE WINE

AOC Pacherenc du Vic-Bilh Sec

Gros Manseng – Petit Courbu

Yield 40 hL/ha

History of the wine

The appellation Pacherenc du Vic-Bilh is situated in the Vic-Bilh region nestled in a meander on the left bank of the River Adour. Straddling the borders of three départements, the Gers, the Hautes-Pyrénées and the Pyrénées-Atlantiques, it covers five parallel hills which are orientated from north/north-west to south/south-east.

The terroir

From the 3 principal terroirs of the appellation, the stony Nappe de Maucor, clay-limestone and gravelly-clay. Cool exposition (east-facing) so enjoying the early morning sun while avoiding the intense afternoon heat and thus favouring the preservation of aromas and acidity. Deep soils allow the vines plentiful access to water and nitrogen which contribute to the production of fresh, fruity aromas (typically citrus and thiol). An oceanic, temperate climate with mild winters and hot, stormy summers.

Ageing

Six months on the lees ensures fullness, aromatic complexity and persistence.

Tasting

The fermentation and ageing in oak barrels brings a complex and elegant nose displaying a touch of minerality. Fruity, floral, refreshing, elegant and harmonious palate. Gros Manseng brings exotic fruit flavors ; Petit Courbu offers roundness to the mouth and white peach.

Food pairings

Aperitif, white meat, goat's cheese.



SUD-OUEST FRANCE

Decanter
the world's best wine magazine



Vintage
2021

« With incredible tension and focus, this is an elegant and food-friendly wine that strikes a perfect balance between drinkability and laidback complexity. The filigreed nose is dominated by notes of hay, apple and chamomile. The palate is built around a core of crunchy Asian pear and ripe citrus, lined with blanched almonds and a delicious layer of green olive brine. »

Ines Salpico - February 2024 issue

Vintage 2020 : 16/20 - Jancis Robinson

