

Bonificat

l'hivernal



PACHERENC
DU VIC-BILH

APPELLATION PACHERENC DU VIC-BILH CONTRÔLÉE

VIGNOBLES
MARIE MARIA

À MADIRAN - FRANCE

FINE SWEET WHITE WINE - LATE HARVEST

AOC Pacherenc du Vic-Bilh

Petit Manseng (90%) – Gros Manseng (10%)

Yield 5 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 departments, 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. South/south-west facing, at high altitudes and poor soils which favour the raisining of the grapes. An oceanic, temperate climate with mild winters and hot, stormy summers.

Tasting notes

This exceptional cuvée, resulting from late ageing, is one of the great sweet wines of the South-West. It reveals a superb nose with intense aromas of candied fruit and white truffle. The fresh and dynamic mouth has a natural liveliness that balances an exceptional length, on candied citrus fruits and quince jelly.

Bonificat L'Hivernal 2018 Pacherenc du Vic-Bilh

"Pale to mid gold. Much more intense than the Lutz, more apricot and bitter orange on the nose and some pineapple on the palate. Lovely richness on the palate, too, and firm texture. Excellent freshness, which diminishes the perception of sweetness on the palate. Deep and long and so fresh with a nicely chewy finish. (JH) 12%."

Jancis Robinson



50 cl



SUD-OUEST FRANCE