

PETIT MANSENG – GROS MANSENG

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 raising of the grapes. An oceanic, temperate climate with mild winters and hot, stormy summers.

Ageing

70% on fine lees in tank / 30% unfiltered for six months.

Tasting notes

A bright, luminous colour.

This raisined wine has a superb nose of crystallised citrus fruits and spicy notes. Far from showing the heaviness of many sweet wines, it is fresh on the palate and displays great liveliness, making it well-balanced and easy to drink. Crisp and quaffable in the mouth with a good, firm finish.



Lutz 2018 Pacherenc du Vic-Bilh

"Golden, spicy yellow fruit. Sweet and sour on the palate, not particularly intense on the mid palate but fresh and harmonious between sweetness and acidity. (JH) 12%."

Jancis Robinson

