

ONE WINE REGION, TWO AOCs:



The vineyards of Madiran in autumn, the Pyrenees on the horizon.



he Pacherenc vineyards in winter with nets to protect the last of the raisined grapes.

AOC Madiran

AOC Madiran is situated at the foot of the Pyrenees and surrounds the medieval village of Madiran which lent its name to the appellation. The vineyards date back to Antiquity and their reputation grew considerably from the 11th century, the era in which the Abbey of Madiran was founded by the Benedictine monks in 1030.

AOC Pacherenc du Vic-Bilh

Although reputed for its sweet white wines, AOC Pacherenc du Vic-Bilh also produces dry whites. It is situated in the same geographical area as AOP Madiran, facing the Pyrenees. The oldest written records of Pacherenc date back to 1745 with a decree that forbade any grapes from being harvested before the 4th of November.

Pacherenc du Vic-Bilh takes its name from ancient Béarnese dialect: ‘pachets’ meaning stakes or posts, ‘renc’ meaning

The 16th to 18th centuries were the golden era for the wines of Madiran with François the 1st, King of France, referring to “a wine of Lords with good cellar-ageing potential”. Tannat is the undisputed king of the appellation and this varietal has helped to forge the identity and originality of the wines of Madiran.

aligned and ‘vic- bilh’ meaning ‘old country’.

Numerous chestnut trees were present in the area at the time and a stake made of chestnut wood served as a training support for each vine. The high altitude and close proximity to the Pyrenees combined with hot days and cold, clear fog-free nights (and therefore no onset of rot) helped to conserve the over-ripened, raisined grapes on the vine.

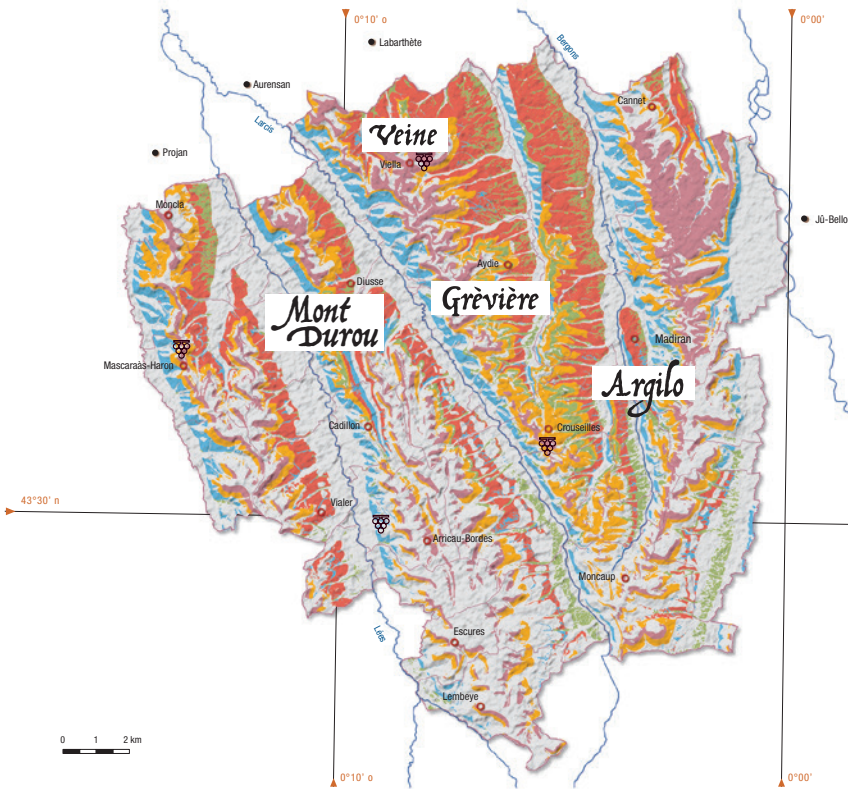


The Tannat grape

The name Tannat is derived from the Occitan word ‘Tanat’, meaning ‘tanned’, owing either to this varietal’s powerful tannins or its deep purple fruit or its brownish leaves. Tannat is a late-ripening and very productive varietal that thrives in gravel and sand soils. Tannat is also rich in polyphenols, which have strong antioxidant properties, making this varietal one of the greatest ambassadors for the ‘French Paradox’. The antioxidants found in Tannat play a key role in preventing cardiovascular disease. In his book ‘The Red Wine Diet’, published in 2009, British professor Roger Corder documented the results of a scientific study showing that the average life expectancy of males over 75 years in the South-West of France (Gers region) was, in fact, the highest in the whole of France. There’s a high chance that fresh produce and a daily glass of Madiran could have something to do with it!

OUR TERROIR:

The Madiran and Pacherenc du Vic-Bilh appellations cover five parallel hillsides facing north/north-east to south/south-east. We work our vineyards located in three main terroirs: the Maucor nappe (high altitude plateau composed of pebbles), gravelly clay (on the hillsides and alongside the slopes) and clay-limestone (on the steepest west-facing hillsides).



APPELLATION MADIRAN AOC
The expressions of the terroir



Gravelly clay. Rolled Pebbles (Maucor Nappe). Clay-Limestone.



CONTACT :

Customer service coordinator : Stéphanie DUFAU
Phone : +33 (0)5-62-69-67-08
Email : s.dufau@plaimont.fr
Route de Madiran, 64350 Crouzeilles
www.marie-maria.com



SITE WEB



INSTAGRAM

Credits photos : M. Carossio - B. Dugros - PLV096743



ALCOHOL ABUSE IS DANGEROUS, PLEASE DRINK RESPONSIBLY.

OUR HISTORY:

‘Maridan’ was the original name for the village of Madiran and is derived from the Latin ‘**Maria Dona**’ meaning **Sainte Marie** who was the patron saint of the church of Madiran and its monastery. A plaque outside the church reads ‘Church of Sainte Marie XI century’.

In the 11th century, the Benedictine monks made the wines of Madiran known by offering them to pilgrims travelling along the route to Saint Jacques de Compostelle (Saint James Way). The wines of Madiran became very popular from the 14th century onwards.



AN IDENTITY THAT REPRESENTS OUR HISTORY



Our logo is composed of 3 strong symbolic elements:

- The sketch of the church of Sainte-Marie de Madiran pays homage to our geographical and historical roots.
- The scallop shell serves as a reminder of the Saint Jacques de Compostelle pilgrims who tasted the wines of Madiran on their journey.
- And lastly the star, the allegory of humanity that watches over our wines whilst allowing time to work its magic.



THE COLLECTIVE:

The MARIE MARIA winegrowers: Sébastien LABORDE (cuvée Veine), Georges LASCABANNES (cuvée Argilo), Jean Claude DARRODES (cuvée Argilo), Hervé CAZENAVE (cuvée Grèvière), Emmanuel and Vincent LAGRAVE (cuvée Grèvière), Clément BOUSQUET (cuvée Grèvière), Charles PELANNE (Mont Durou), Roland PODENAS (ambassador winemaker).



Paul Dabadie,
President and winegrower



Florian Dupuy,
Cellar master



Loïc Dubourdieu,
Director

OUR BLENDED WINES:



A young and intensely fruity wine

NOVEL
NO ADDED SULFITES
AOC Madiran

Terroir: Plots in the three main terroirs of the Madiran appellation (Maucor Nappe, gravelly clay and clay-limestone).

Varietals: Tannat, Cabernet Sauvignon.

Tasting notes: Immediate drinking pleasure, intensely fruity, approachable, smooth, elegant, fresh and luscious.

Food and wine pairing: Roasted poultry, grilled white meats, sirloin steak.

- Awards:**
- Hachette Guide 2021 - 1 star (2018)
 - Wine Enthusiast - 91 points (2018)
 - Decanter - 92 points (2018)
 - Concours vins du Sud-Ouest 2021 - Gold medal (2019)
 - Wine Enthusiast 2024 - 90 points (2020)
 - Decanter - 95 points (2020)



Dry white wine

NOVEL
AOC Pacherenc du Vic-Bilh Sec

Terroir: Plots in the appellation's three main terroirs (Maucor Nappe, gravelly clay and clay-limestone).

Varietals: Gros Manseng, Petit Manseng, Petit Courbu.

Tasting notes: Aromas of citrus and exotic fruits, exceptionally elegant, rich and fresh.

Food and wine pairing: Aperitif, white meats, fresh goat's cheese...

- Awards:**
- Sakura Women Awards 2021 - Double gold medal - « Best Dessert Wine »
 - Hachette Guide 2022 - 1 star (2020)
 - Concours vins du Sud-Ouest 2021 - Gold medal (2020)
 - Jancis Robinson 2024 - 16/20 (2020)
 - Decanter 2024 - 92 points (2021)



Sweet white wine

LUTZ
AOC Pacherenc du Vic-Bilh

Terroir: Plots in the appellation's three main terroirs (Maucor Nappe, gravelly clay and clay-limestone).

Varietals: Petit Manseng, Gros Manseng.

Tasting notes: Enticing aromas of exotic fruit and truffle on the nose. Excellent structure, freshness and energy.

Food and wine pairing: Smoked salmon, pan-seared foie gras, blue cheeses.

- Awards:**
- Sakura Women Awards 2020 - Double gold medal - « Best Dessert Wine »
 - Hachette Guide 2018 - 2 stars (2016)
 - Hachette Guide 2019 - 1 star (2017)
 - Hachette Guide 2021 - 1 star (2019)
 - Hachette Guide 2022 - 1 star (2020)
 - Jancis Robinson 2024 - 15,5/20 (2018)



Our fine wine

BONIFICAT
AOC Madiran

Terroir: Plots in a clay-limestone terroir.

Varietal: 100% Tannat.

Tasting notes: Selection of a fully mature vintage, revealing the subtle and well-developed expression of Tannat, which ages beautifully over the years. Velvety smooth with aromas of leather, cigar box and undergrowth. Excellent length.

Food and wine pairing: Roasted poultry, meats in a sauce, feathered game.

Selected vintages - Limited quantities



Our 'sweet' fine wine

BONIFICAT
"L'HINERNAL"
AOC Pacherenc du Vic-Bilh

Terroir: Specific parcel selection for the vintage. Harvested on the winter's day.

Varietals: Petit Manseng, Gros Manseng.

Tasting notes: This outstanding wine is made from grapes that have been left to over-ripen. Remarkable nose disclosing candied fruit and white truffle. The palate is fresh and lively.

Food and wine pairing: Aperitif, smoked fish, pan-seared foie gras, blue cheeses and desserts without too much sugar in them.

- Awards:**
- Hachette Guide 2017 - 2 stars (2015)
 - Hachette Guide 2018 - 2 stars (2016)
 - Hachette Guide 2019 - 2 stars (2017)
 - Hachette Guide 2020 - 2 stars (2018)
 - Jancis Robinson 2024 - 17/20 (2018)

OUR SINGLE-VINEYARD WINES:



Unique terroir

VEINE
AOC Madiran - 1,97 hectare

Terroir: 'Maucor Nappe', a stretch of pebbles deposited by the rivers and streams and found in the highest altitude parts of the appellation (220-250 metres altitude).

Varietals: Tannat, Cabernet Sauvignon.

Tasting notes: Intense aromas of black fruit, subtle oaky notes and silky-smooth tannins.

Food and wine pairing: Roasted poultry, grilled red meats, duck breast.

- Awards:**
- Wine Enthusiast - 90 points (2016)
 - Wine Enthusiast - 91 points (2017)
 - Wine Enthusiast - 92 points (2018)
 - Decanter - 92 points (2018)
 - Wine Enthusiast 2020 - 91 points (2017)
 - Jancis Robinson 2024 - 16,5/20 (2018)



Unique terroir

ARGILO
AOC Madiran - 2,45 hectares

Terroir: This exceptional clay-limestone terroir is situated at the foothills of the appellation's steepest hillside (20 to 40% gradient).

Varietal: 100% Tannat.

Tasting notes: Subtle, mineral nose offering up aromas of blackcurrants and cold liquorice. Spicy palate with a long, chalky finish and aromas of black truffle indicating that this wine will evolve beautifully over the next 20 years.

Food and wine pairing: Matured rib of beef, shoulder of lamb from the Pyrenees, roasted duck...

- Awards:**
- Wine Enthusiast - 90 points (2017)
 - Wine Enthusiast - 92 points « Cellar Selection » (2018)
 - Decanter - 90 points (2018)
 - Jancis Robinson 2024 - 17/20 (2018)
 - Wine Enthusiast 2022 - 93 points CELLAR SELECTION (2019)



Unique terroir

GRÈVIÈRE
AOC Madiran - 3,68 hectares

Terroir: Ancient gravelly clay situated in the heart of the appellation's steeply sloping hillsides.

Varietal: 100% Tannat.

Tasting notes: Intense, powerful and characterised by black fruit, velvety and elegant tannins and lovely freshness.

Food and wine pairing: Feathered game, casserole-roasted duck breast, slow roast leg of lamb...

- Awards:**
- Sakura Women Awards 2020 - Silver medal (2016)
 - Wine Enthusiast - 92 points « Cellar Selection » (2017)
 - Wine Enthusiast - 93 points (2018)
 - Jancis Robinson 2024 - 16/20 (2018)
 - Wine Enthusiast 2022 - 92 points (2019)
 - Wine Enthusiast 2024 - 90 points (2020)



Unique terroir

GRÈVIÈRE
AOC Pacherenc du Vic-Bilh Sec - 5 hectares

Terroir: Gravelly clays on shady, east-facing.

Varietals: Petit Manseng, Gros Manseng.

Tasting notes: Elegant and harmonious with floral notes and aromas of exotic fruits and flint.

Food and wine pairing: Aperitif, white meats, fishes, fresh goat's cheese...

- Awards:**
- Jancis Robinson 2024 - 16,5/20 (2020)



“our fine wine originates from a truly unique plot of vines”

High altitude fine wine

MONT DUROU
AOC Madiran - 1,5 hectare

Terroir: Pebbles on a bed of clay situated on the steepest hillside of Mont Durou at 260 metres altitude, the highest point in the appellation.

Varietal: 100% Tannat.

Tasting notes: Freshness, elegance and density. Red fruit (blackberry, blackcurrant). Elegant with discreet oaky notes and excellent length.

Food and wine pairing: Fillet of duckling with turnips, fillet of beef with marrowbone, carrots and shallots or a grilled duck breast.

- Awards:**
- Wine Enthusiast - 92 points (2016)
 - Wine Enthusiast - 93 points « Cellar Selection » (2018)
 - Jancis Robinson 2024 - 16,5/20 (2018)
 - Wine Enthusiast 2022 - 92 points (2019)

