

P a c h e r e n c   d u   V i c   B i l h   ( s w e e t )

histoire

de vin Pacherenc

*Tradition*



This sweet white wine is a blend of Gros Manseng and Petit Manseng.

"L'homme ajouta le vin, fils sacré du soleil".(Charles Beaudelaire)

This sweet white wine is a blend of 80 % of Petit Manseng and 20% of Gros Manseng.

This wine is made from late-picked grapes.

**THE HARVESTS:** The grapes are harvested by hand, in successive pickings in November.

The grapes are harvest raisined on the vine, that's to say that the grapes are being left on the vine to dry, what intensifies the sugar in the grapes.

**THE PRESSING:** The stalks are taken off and the grapes are crushed. Then, the berries are pressed, very slowly and without any "rebechage", to obtain an optimal quality of the juice.

**THE SETTLING:** Thanks to the cool temperatures, the juice settles in a vat. Then the juice macerates on fine lees in a vat during three weeks. This maceration increases the aromas of exotic fruits in the Pacherenc.

**THE FERMENTATION:** The juice ferments in vats, and is aged on lees during 7 months. The lees are stirred twice a week to maintain their influence on the wine, in order to obtain a well-balanced and well structured wine.

At the end of the maturing, the wine is racked, fined and lightly filtered ; and it is subject to a sensorial and chemical analysis in order to obtain its label of PACHERENC du VIC-BILH

**TASTING NOTES :**

Colour is yellow gold.

The sense of smell : It's a nose of a large aromatic richness. It's a bouquet smelling of honey, exotic fruits, toasted bread, vanilla and citrus fruits

The mouth : It's a well-balanced wine. It is very fresh and onctuous in the mouth, this reveals sweetness is perfectly balanced by the typical acidity of Petit Manseng

The sweet Pacherenc improves with age ; it will reach its peak in 5 or 6 years.



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