



Domaine Sergent Pacherenc du Vic-Bilh 2023

2023, the white plots have "pulled out all the stops".
After a tropical climate, exotic aromas..."

PACHERENC du Vic-Bilh Sweet

A pleasurable wine, where sweetness and acidity are in perfect harmony

Its discreet nose gradually reveals itself with aeration, with notes of exotic fruit and orange peel.

Well-balanced on the palate, with a lemony finish that prolongs the pleasure with a long-lasting aroma.

10°C-12°C/Accompanies foie gras, fruit salads, melon, croustade... Can be enjoyed as an aperitif

This is a wine to drink now to enjoy its fine sugar/acidity balance.



Harvesting :

Parcel-by-parcel selection: silt-clay soil of the boubène type. We prefer the hills to the northeast, which produce well-balanced wines.

Harvest date: according to regular berry tasting. Grapes are picked at the end of October.

Blend: 80% Petit Manseng
20% Gros Manseng

Vinification :

Slow, gentle pressing in a pneumatic press to avoid oxidation of the juice and preserve aromas.

Cold settling to preserve fruity aromas

Stabulation: cold settling on fine lees with daily stirring of the lees, which brings fatness and aromatic richness.

Alcoholic fermentation: in temperature-controlled tanks at 16-17°C. It is stopped by the cold when the sugar-alcohol balance is reached.

Aging :

6 months in temperature-controlled vats to limit the addition of sulfites.

Bottled in spring after the harvest

