

Pacherenc du Vic Bilh DRY

histoire

de vin Pacherenc

Elevé en Fûts de chêne



This dry wine is a blend of 50 % Gros-Manseng and 50 % Petit-Manseng.

"Le bon vin réjouit le cœur de l'homme". (Proverbe latin)

THE HARVEST: The grapes are harvested by hand in October.

THE PRESSING: The stalks are taken off and the grapes are crushed. Then, the berries are pressed, very slowly and without any "rebechage", to again 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 oak barrels, and is aged on lees during 6 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 raked, 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:

The sense of smell:

The nose is fresh with aromas of citrus, exotic fruits, and vanilla.

The mouth:

The palate is also aromatic : citrus, vanilla and a touch of wood.

It's a fresh and well-balanced wine.




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