

“2023, the white plots have "come out on top".  
A round vintage with ripe fruit”

## PACHERENC du Vic-Bilh Dry

**A lively wine where flavour takes  
centre stage**

Scents of Harlequin candy, pear and banana float on the nose.

Juicy and fresh on the palate, floral nuances and citrus accents echo each other.

10°C-12°C/Accompanies seafood, fish (salmon, scallops, pike-perch...), white meats, veal blanquette, goat's cheese...  
It can also be enjoyed as an aperitif.  
Drink it now to enjoy its freshness.



### Harvesting :

Parcel-by-parcel selection: clay-loam soil of the boubène type. Preference is given to the cooler, north-east-facing hills, which limit water stress and preserve aromatic potential.

Harvest date: according to regular berry tasting. Grapes harvested just ripe to preserve fruitiness and freshness.

Blend: 50% Petit Manseng  
50% 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, bringing fatness and aromatic richness.

Alcoholic fermentation: in oak barrels

### Aging :

In 300 liters oak barrels on fine lees for 6 months

Bâtonnage (stirring of the lees) twice a week to keep the lees in suspension and give the wine more body.

First bottling in early spring after the harvest

