



VIGNOBLES  
**MARIE MARIA**  
À MADIRAN - FRANCE

# NOVEL 2013

## AOC PACHERENC DU VIC-BILH SEC "DRY" WHITE

### PARCEL DETAILS

**Grape Variety:** Gros Manseng, Petit Courbu

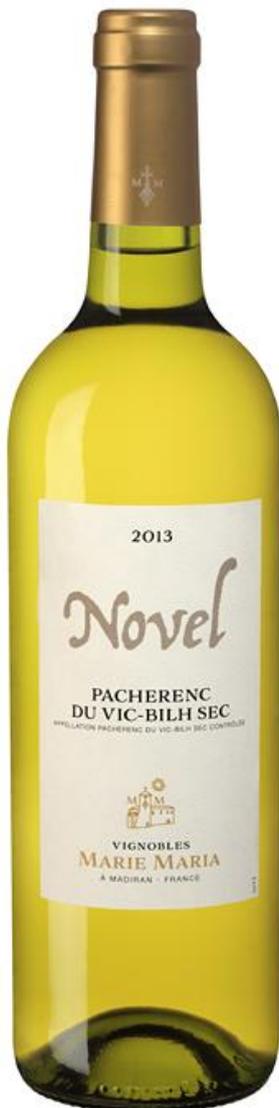
**Planting Density (vines/ha):** 4545

**Yield hl/ha:** 60

**Terroir:** From the 3 principal terroirs of the appellation, the stony *Nappe de Maucor*, clay-limestone and gravelly-clay. Cool exposition (east-facing) so enjoying the early morning sun while avoiding the intense afternoon heat and thus favouring the preservation of aromas and acidity.

Deep soils allow the vines plentiful access to water and nitrogen which contribute to the production of fresh, fruity aromas (typically citrus and thiol). An oceanic, temperate climate with mild winters and hot, stormy summers.

### VINEYARD MANAGEMENT



**Pruning Technique:** Predominantly single Guyot.

**Vigour Control:** April to September: throughout the vegetative growth period. The soil is ploughed to avoid the grass competing with the vine for water and to maintain vigour levels conducive to the production of aromas: inter-row management.

**Bud-removal:** Early May.  
Removal of all secondary buds – Careful cleaning of head of trunk.  
- Thorough de-suckering.

**Leaf-removal:** June - Manual.  
Very early (before the end of June) to avoid grapes getting burnt by the sun. Leaves are only removed on one side of the vine. The area around the fruit is aerated to allow the grapes to ripen in the shade of the leaves.

**Canopy Management:** May-July  
Care is taken that shoots do not lie along the wires.  
A large leaf area of approximately 1.3 -1.4m with restricted depth of canopy.  
**Crop-thinning: Early July - August.**

If necessary, in order to limit yields. Spreading and aerating of fruit and removal of squashed up clusters.

**Maturity Control: September**  
Sugar/acid balance control while the vine is still active.

**Harvest:** Mid October - Manual.

## VINIFICATION

De-stemming – crushing – pressing – settling

50 %: alcoholic fermentation in thermo-regulated stainless steel tanks in order to “capture” the wine’s full aromatic potential and preserve its freshness

50 %: alcoholic fermentation in oak barrels (225l) with lees stirring to accentuate a voluminous mouthfeel, fullness and aromatic complexity; barrels are chosen for their capacity to bestow a mellow oakiness. Six months on the lees ensures fullness, aromatic complexity and persistence.

## TASTING NOTES

A deep, brilliant yellow colour with silver tints.

A complex, elegant nose displaying a touch of minerality. The odd note of dried fruit (almonds).

A floral, refreshing, elegant and harmonious palate.

This extremely elegant dry white wine develops tropical fruit and flinty aromas and can be beautifully paired with a wide variety of food.

## FOOD/WINE PAIRING

Aperitif, white meat, goat’s cheese.



## ONE TERROIR, A TRINITY OF TERROIRS

The appellations Madiran (red) and Pacherenc du Vic-Bilh (whites) are situated in the Vic-Bilh region nestled in a meander on the left bank of the River Adour. Straddling the borders of three *départements*, the Gers, the Hautes-Pyrénées and the Pyrénées-Atlantiques, they cover five parallel hills which are orientated from north/north-west to south/south-east.

We work on parcels planted on the three principal terroirs of the Madiran appellation: the *Nappe de Maucor* situated on high-altitude plains and composed of pebbles; the gravelly-clays of the hillsides and the clay-limestone soils of the steep, west-facing slopes.

