



F A M I L L E  
**LAPLACE**

# Château d'Aydie

**AOP PACHERENC DU VIC BILH**

## CÉPAGES

100% Petit Manseng

## TERROIR

The Petit Manseng grows best in a mix of clay and gravel, facing South West. Late harvest.

## ÉLEVAGE

Maturation in acacia barrels to add freshness to the wine. Bottling after maturation of 10 months.

## VINIFICATION

Manual harvesting. Gentle pressing and mild clarification. Fermentation at low temperatures for 10 to 15 days.

## DÉGUSTATION

This wine shows a silver-yellow tone, perfectly brilliant and clear. It offers a delightful mix of exotic fruits and hints of honey, a perfect balance between subtlety and boldness. On the palate, it starts with a lively sensation, beautifully complemented by its rich and full-bodied texture. The finish contains hints of citrus and a some sweetness, a signature trait of grapes left to dry on the vine.

## ACCOMPAGNEMENT

To be drunk cold at 8° to 10°C, for the aperitif, with foie gras, cheese and the traditional spit-baked cake of the Pyrenees.



Si vous souhaitez recevoir plus d'informations vous pouvez nous contacter  
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