



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

# Château d'Aydie

**AOP PACHERENC DU VIC BILH**

## CÉPAGES

Very high proportion of Petit Manseng

## TERROIR

The Petit Manseng grape, planted on clayish-gravelly soils facing south/southwest, is harvested in successive sortings. This wine is made with late-harvest grapes (last sorting) around 1st November.

## ÉLEVAGE

Vinification and aging, some in oak and some in thorn tree barrels, for 10 months. Bottling after aging.

## VINIFICATION

A small amount of Gros Manseng adds a touch of complexity. Hand harvesting. Slow pressing and light clarification. Cold fermentation for 10 to 15 days

## DÉGUSTATION

A silvery yellow, this wine is perfectly brilliant and clear. Exotic fruits and honeyed notes on the nose, a combination of delicacy and strength. The lively attack on the palate is in complete balance with the rich, fat structure. The finish is a caress of citrus fruits and a long vanilla sweetness, typical of grapes dried on the vine. This sweet wine has enormous potential.

## 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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