



F A M I L L E
LAPLACE



Odé d'Aydie

AOP PACHERENC DU VIC BILH

CÉPAGES

60% Petit Manseng 40% Gros Manseng

TERROIR

Vines 15 to 20 years old on clayish-gravelly slopes facing southwest.

ÉLEVAGE

Fermentation and aging for six months, one part in oak casks and the rest in low-temperature tanks with stirring. Bottling after 7 months of maturation.

VINIFICATION

Hand harvesting. Slow, gentle pressing. Low-temperature fermentation for 10-15 days.

Cold clarification.

DÉGUSTATION

This intense, yellow wine has silvery tints. Powerful and complex on the nose, with notes of lemon and grapefruit balancing harmoniously with slightly honeyed touches of vanilla. Very soft attack leading into a very refreshing liveliness. The finish is long and aromatic, with notes of bitter almond. This aromatic and structured wine is proof that Pacherencs can hold a place among the great dry whites.

ACCOMPAGNEMENT

To be enjoyed at 10 to 12°C for the aperitif, with seafood or fish (oysters, sushi), or even with veal stew or the melted cheese of raclette.

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

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