



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



# Odé d'Aydie

## AOP PACHERENC DU VIC BILH

### CÉPAGES

60% Petit Manseng 40% Gros Manseng

### TERROIR

15 to 20 year old vines on clay and rounded pebble soils facing South West

### ÉLEVAGE

Six months of fermentation and maturation : one part in barrels and the other part in low-temperature tanks. Periodic stirring. Bottling after 7 months of maturation.

### VINIFICATION

Manual harvesting, followed by delicate pressing. Fermentation at low temperatures for 10 to 15 days. Cold clarification.

### DÉGUSTATION

This vibrant, golden wine shows subtle silver highlights. Powerful and complex on the nose, it presents a sophisticated bouquet that intertwines lively notes of lemon and grapefruit with subtle traces of vanilla and honey. Very soft attack leading into a very refreshing liveliness. The lasting finish is both aromatic and enduring, characterized by hints of bitter almond. This aromatic and structured wine is proof that Pacherencs can hold a place among the great dry whites.

### ACCOMPAGNEMENT

Best served chilled between 10 to 12°C, this wine is perfect as an aperitif or paired with seafood and fish. It also complements heartier dishes like veal stew or raclette cheese.

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

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