



VIGNOBLES  
**MARIE MARIA**  
À MADIRAN - FRANCE

**LUTZ**  
AOC PACHERENC DU VIC-BILH  
"SWEET" WHITE

### PARCEL DETAILS

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

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

**Yield hl/ha:** 40 inclusive of 10 on the 2<sup>nd</sup> selective picking.

**Terroir:** From the 3 principal terroirs of the Appellation, the stony *Nappe de Maucor*, clay-limestone and gravelly-clay.

South/south-west facing, at high altitudes and poor soils which favour the raising of the grapes.

An oceanic, temperate climate with mild winters and hot, stormy summers.



### VINEYARD MANAGEMENT

**Pruning Technique:** Double Guyot

**Vigour Control:** April to September: throughout the vegetative growth period. Rows are alternatively grassed over and ploughed to avoid early hydric stress.

**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:** July – Early August

A single cluster per cane for the Gros Manseng - Removal of clusters -

Spreading and aerating of fruit and removal of squashed up clusters.

**Maturity Control:** September

Allows the grapes to raisin on the vines in ideal conditions leading to grapes with a concentration of sugar and aromas but which have retained a freshness that makes wines which are easy to drink.

**Harvest:** Early November. Successive, manual pickings.

## VINIFICATION

De-stemming - crushing – skin contact without air to extract the fullness, aromas, and aroma precursors present in the skin – gentle pneumatic pressing – cold settling.

30% in oak barrels 70% in thermo-regulated stainless steel tanks set at 17/18°C to extract the maximum varietal aromas of this grape variety.

Elevage: 70% on fine lees in tank / 30% unfiltered for six months.

## TASTING NOTES

A bright, luminous colour.

This raisined wine has a superb nose of crystallised citrus fruits and spicy notes. Far from showing the heaviness of many sweet wines, it is fresh on the palate and displays great liveliness, making it well-balanced and easy to drink. Crisp and quaffable in the mouth with a good, firm finish.

## FOOD / WINE PAIRINGS

Aperitif, smoked salmon, pan-fried foie gras, blue 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.

