

DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Pacherenc du Vic Bilh Sec



IN THE VINE

GRAPES

50% Gros Manseng – 50% Petit Manseng

SOILS

White clays and silts

CERTIFIED ORGANIC VITICULTURE

Working the soil or cover planting according to the climate to help the soil to work naturally, providing the best balance of growth. "Sweet pruning" and "ébourgeonnage" to control the growth and avoid abiotic stress. The vines are trained with an optimum of leaf area to take advantage of light energy.

IN THE CELLAR

Light pressing after complete destemming : quick racking of the must and cold stabilizing 8 days, in order to extract the aromatic compounds and the bold contained in the fine lees, then complete racking of the must. Fermentation between 18 and 20°C. Aging on lees with "batonnage" (lees stirring) to marry and then blend. Spring bottling.

TASTING TIPS

Intense color. Citrus fruits and white flowers flavors. Unctuous and exquisite mouth.

To serve fresh with aperitif, cooked fish, white meats, blue cheeses...

DRINKING WINDOW

1 to 3 years

Bottled in 75cl

