

DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Pacherenc du Vic Bilh Doux



IN THE VINE

GRAPES

80% Petit Manseng - 20% Gros Manseng

SOILS

Gravettes

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

Complete destemming and pressing. Light racking of the must and cold stabilizing on fine lees. Fermentation and "mutage à froid" with limited doses of SO₂. Aging on lees with "batonnage" (lees stirring) during 7 to 10 months.

TASTING TIPS

Deep colour. Ripe fruits and citrus fruits flavors. Smooth and exquisite mouth. A wine full of freshness and "pep".

To serve at 13-14°C with aperitif or foie gras, cheeses or bitter desserts (chocolate).

DRINKING WINDOW

1 to 3 years

Bottled in 75cl

