



## Plaimont

Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir. A thousand winegrowers defend the ideals of a cooperative and are committed to managing their vineyards with respect for both the environment and their own time-honoured traditions. With a combination of local grape varieties, knowledge and rigorous hard work, the members of Plaimont have succeeded in producing extremely high quality wines from the terroirs of Madiran, Pacherenc du Vic-Bilh, Saint Mont and Côtes de Gascogne.

## The appellation

Situated 40km from Pau, facing the Pyrenees the Pacherenc du Vic-Bilh Appellation d'Origine Contrôlée extends over the same geographical area as the Madiran Appellation d'Origine Protégée, 40km from Pau, facing the Pyrenees.

The earliest-known document referring to Pacherenc is an edict dated 1745 which forbids the harvesting of grapes any earlier than the 4th of November. The grape harvest took place during the Indian summer, or "Saint Martin summer" as it was known, on November 15th, the feast day of Viella and Saint Albert. To this day, the dates have scarcely changed.

Pacherenc du Vic-Bilh draws its name from the old Béarnais patois: the "pachets" were the wooden stakes to which the vines were trained; "Renc" referred to the fact that they were planted in rows and "Vic-Bilh" meant the old country. This form of vineyard management was highly characteristic of the appellation in its early days, with each vine trunk trained to its own chestnut stake, at a period when chestnut groves were, effectively, a common sight in the region.

A combination of high altitudes and the nearby Pyrenees with its warm days and cool, clear nights (the absence of any fog or mist meaning that rot does not become a problem) are all factors highly conducive to the raising and crystallizing of grapes on the vine.

Nearly 300 hectares are cultivated today.

## The history of the wine

The new cuvee, trendy and fruity.

## The terroir

A selection of the best parcels around Viella situated in western Gers, which tend to be planted on the steep, mainly east or south-east facing slopes which enjoy the early morning sunshine while avoiding the intense heat of late-afternoon. The clay soils drain easily due to the steepness of the hillsides and play an important role in regulating drought conditions/water retention which is essential for the optimal expression of wines made from grapes harvested during the selective pickings of November, in particular, Petit Manseng and Gros Manseng.

## Grape varieties

Petit Manseng  
Gros Manseng  
Petit Courbu

## Vineyard management

Traditional, vineyard management: Severe winter pruning; bud-removal to aerate the bunches of grapes; early leaf-removal, careful vine-training (all obviously carried out manually) and bunch-thinning to regulate the yield per vine.

The soil is ploughed in every other row in order to avoid early drought conditions.

The use of sustainable development methods and modern equipment ensures the protection of the vineyard. Harvesting takes place over several selective manual pickings. Following a first picking at the end of October, this noble Pacherenc du Vic-Bilh cuvee is made from the harvest of a second early-November picking of slightly raised grapes.

## Winemaking

The grapes affected with noble raising are picked in the cool of an early-October morning and taken to the winery in perforated crates.

Following a very short period of skin contact for the Mansengs (not the Petit Corbu), the grapes undergo gentle pressing with no air contact to extract the best juice. When the juice has settled, alcoholic fermentation is induced at 20 C and stopped by reducing the temperature once the optimal sugar-acidity balance has been



reached. The idea of preserving the wine's easy-drinking nature is ever-present.

## Ageing

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The wine is matured in separate lots on the lees both in tank and in the vinification barrel. Regular lees stirring ensures that the lees remain in suspension during a period of 6 to 8 months to allow the fresh "citrus fruit" aromas of this cuvee full expression.

## Cellaring potential

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5 years

## Tasting notes

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A yellow colour with bright, sparkling tints.

An intense and complex nose of ripe pineapple and preserved citrus fruits which are a sign of this delightful wine's typicity.

## Food pairings

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An absolute delight to be enjoyed by itself or at the beginning of a festive meal.

## Ideal serving temperature

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8/10 C

## The winemaker

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Thomas Troulay



Thomas, the oenologist responsible for Appellation Wines, was brought up in a wine family:

"My earliest memories are of harvesting the grapes with my cousins when we were children and of working in the vineyard and in the cellar with my grandfather."

