



TECHNICAL SHEET

AOP PACHERENC VIC BILH – Château Viella

"Louise d'Aure"

(sweet white)

Since 1952, the Bortolussi family owns these vines in a single stretch, ideally located, in AOP Pacherenc-du-Vic-Bilh.

The Château Viella is part of the few top-domains and leaders of the appellation. The impressive regularity in the quality of the cuvees has made its great reputation.

The imposing Viella Castle overlooks the vineyard since the 18th century. It now serves as a splendid storeroom for oak barrels in its vaulted cellars.

The new generation, with the two daughters Marion and Claire, marks the next step of this domain that never stop evolving.

Grape varieties: 50% Gros Manseng, 50% Petit Manseng

Alc. by Vol.: 13% Vol.

Harvest and vinification:

Mid-November, traditional hand picking of the over-ripped and concentrated grapes.

The harvest is completely destemmed then placed in vats for 20 hours to macerate.

The alcoholic fermentation occurs over 3 to 4 weeks at 18°C in 225L oak barrels.

Tasting notes:

Golden color with green tints.

The nose is full of exotic fruit, flowers and honey.

Fresh and consistent on the palate with a generous aromatic complexity and enough acidity to maintain balance.



**AOP Madiran
Château Viella**

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