



TECHNICAL SHEET

AOP PACHERENC VIC BILH – Château Viella

"Pacherenc"

(dry 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: 60% Gros Manseng, 20% Petit Manseng, 20% Arrufiac

Alc. by Vol.: 13% Vol.

Harvest and vinification:

Traditional harvest by hand in early October.

The harvest is destemmed and placed in vats for 20 hours of maceration.

Alcoholic fermentation take place for 3-4 weeks at 18°C in 225L oak barrels which a quarter are new.

Tasting notes:

The nose is complex and full of fruit.

The palate reveal an ample and generous texture with fresh fruit flavors supported by a creaminess and hints of vanilla from the oak.

The finish is vibrant, fresh and long.



**AOP Madiran
Château Viella**

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