

Vendémiaire

Pacherenc du Vic-Bilh

Petit Manseng rivals the great sweet wine varieties. Its natural acidity harmonizes balance and freshness, with a clean finish. Harvested late in the season, the grapes become partially dried on the vine, resulting in wines with candied fruit flavours. We make three different cuvées of sweet Pacherenc, according to the harvest date (October, November or December) named after the months of the French revolutionary calendar: Vendémiaire, Brumaire and Frimaire. These three cuvées are harvested according to specific natural degrees of sweetness: 18° for Vendémiaire, 19° for Brumaire and 20° for Frimaire. Bouscassé's Pacherencs are ranked among the world's greatest white wines

Grape varieties

Petit Manseng, Petit Courbu Vieilles Vignes
50 year-old vines.
Harvested in small crates

Terroir

Clay-limestone soil

Vinification and Maturing

Pressing of whole bunches. Selection of the musts directly from the press.
Fermentation in new barrels at 18°C.
Stopping of fermentation by cooling, depending on the desired balance.
Matured for 12 months in barrels

Tasting Notes

Aromas of exotic fruit, mangoes and apricots, generous on the palate with crisp fruit

Food and wine pairing

The Petit Manseng grown in Pacherenc du Vic Bilh or Jurançon is much appreciated by sommeliers, who pair it wonderfully with the region's foie gras.
It can also be served as an aperitif or with chocolate or yellow fruit desserts

Château
Bouscassé

