



LABRANCHE-LAFFONT PACHERENC DU VIC-BILH SEC

certified organic*

Fresh out of enology school, Christine Dupuy found herself in charge of the family domaine, one that had been in her family since before the revolution, upon the unexpected death of her father in 1992. She had to ask neighboring domaines for help, which they generously gave. Since then, this determined woman has grown her vineyard surface from 15 to 56 acres, while making a name for her strikingly contemporary wines.



VINEYARD

- Site:** Pacherenc du Vic-Bilh's vines, like those of Madiran in the same region, grow on ridges buttressing the Pyrenées. There are five such ridges running north-south separating the Pyrenées from the Landes plains. The appellation lies immediately south of Armagnac and is steeped in history: wine production has been going on here since Gallo-Roman times, and *Pacherenc* refers to vineyard rows while *Vic-Bilh* means old country in the Gascon dialect.
- Soil:** France's classic mix of clay and limestone.
- Vines:** From 12 acres of vines divided among four plots. Hand harvested. *Certified organic in France by ECOCERT but not certified in America by USDA.
- Varieties:** Gros Manseng (70%), Petit Manseng (30%).

CELLAR

- Vinification & Aging:** Grapes are destemmed and allowed to ferment spontaneously with indigenous yeast. Aged on its lees for six to eight months in barrels that have seen two or three vintages.
- Production:** Averages 1,500 cases.
- Profile:** Shockingly fresh and vibrant with a compellingly floral nose.
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