

La Fé

AOP PACHERENC DE VIC-BILH SEC
INTENSE & FRESH DRY WHITE WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

Domaine Berthoumieu is located between the Gascony and Béarn Regions, in the village of Viella. During the XVIII century; the inhabitants of Viella burnt down their village in order to eliminate the epidemic plague which was devastating their region. The years after, with faith and bravery, they rebuild the village at the top of the hillside, hiking on the path where the vines are located now. They called the path La Fé (the faith). The old vines planted on this soil allowed us to create this cuvee. This dry white wine with exotic notes offers great freshness alongside subtle body. A nice balance between vibrancy and power.

WINEGROWING:

- Grape varieties: Gros Manseng and a touch of Arrufiac (local grapes, only cultivated in Pacherenc area)
- Vines and wine have been certified organic in 2021
- Climate: hot microclimate with mostly oceanic influences where the Adour River protects from excessive rainfall.
- Terroir: the plots are located on clay-limestone soils. The vines are at average 30 years old bringing richness and concentration to the grapes. These are the coolest plots of the Domaine, the grapes are able to ripe slowly and develop a beautiful aromatic range.

WINEMAKING & AGEING:

Harvest in mid-September, in the morning to preserve the aromatic potential of the grapes. After a short 8 hours maceration, the pressing is subtle and slow followed by a 10 days long stabilization to extract the aromas and body. Alcoholic fermentation in temperature regulated tanks, no malolactic fermentation to preserve freshness. 6 months ageing partly in oak barrels (20%) and in tanks. Bottling at the end of spring.

TASTING NOTES:

A bright yellow colour. Delicate citrus aromas combined with exotic fruit and acacia flower notes. Fresh at the beginning of the palate, with fruity and rich body. A perfectly balanced wine with freshness and complexity.

CONSEILS DE SERVICE:

- Service temperature: 9 °C
- Ageing potential: 3 to 5 years
- Food pairing: seafood, mussels, shellfish, roasted chicken, roasted pork, goat or sheep cheese...