

FAMILY WINE MERCHANTS SINCE 1906

Château de Diusse Pacherenc du Vic-Bilh AOC 50cl

 Price
 £10.99

 Code
 DIUS001

A sweet wine balanced by crisp natural acidity - a delicious alternative to Sauternes! Pacherenc du Vic-Bilh is a revival of an 18th century wine style. Local grapes from the Gascony area are harvested late in Autumn in several pickings.

Tasting Notes:

The golden colour and sparkling tints of this wine give us a clue as to its rich, complex nose of preserved fruit (lemon peel), peach jam and white pepper. A rich yet suave palate develops around an acidic framework – the telltale sign of the best Pacherencs.





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Specification	
ABV	12%
Size	50cl
Drinking Window	Drink Now
Country	France
Region	South West
Area	Gascony
Туре	Dessert Wine
Grape Mix	Blend
Vintage	2020
Style	Sweet
Body	Rich and full flavoured
Producer	Plaimont Producteurs
Producer Overview	Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir. A thousand winegrowers defend the ideals of a cooperative and are committed to managing their vineyards with respect for both the environment and their own time-hoNoured traditions. With a combination of local grape varieties, knowledge and rigorous hard work, the members of Plaimont Wine Cooperative have succeeded in producing extremely high quality wines from the terroirs of Madiran, Pacherenc du Vic-Bilh, Saint Mont and Côtes de Gascogne.
Closure Type	Cork
Food Matches	A noble aromatic expression and a natural liveliness make this cuvee the perfect accompaniment to foie gras and blue cheeses such as Roquefort. A subtle, simple pairing can also be made with slightly sharp puddings such as lemon tart.
Press Comments	Highly Commended - Wine Merchant Top 100, 2024. Amelia Singer, Instagram, "Your hot cross bun buddy. This is a fantastic Sauternes equivalent for a fifth of the price. Made in Gascony from sundried grapes, this dessert wine has subtle lemon candied peel perfume combined with refreshing summer peach fruit. The fruitiness will enliven the raisins of the hot cross bun as well as enhance the bun itself!"