HOUSE OF TOWNEND

Château de Diusse Pacherenc du Vic-Bilh AOC 50cl



Price	£11.99
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	
Vinification	The grapes affected with noble raisoning are picked in the cool of the morning from early to mid-November and are taken to the winery in perforated crates. A long, gentle cycle in the pneumatic press extracts the finest must before the press juice is discarded. Following a light settling, alcoholic fermentation takes place in oak barrels (40% new, 30% second- fill, 30% third-fill) over a period of many weeks. As soon as the ideal optimal sugar-acidity balance is reached, the fermentation process is stopped by reducing the temperature and gives way to a long, slow period of elevage. The wine is matured on the lees in the vinfication barrel; regular lees stirring ensures that the lees remain in suspension. An eight to ten month period is required for the Manseng grape varieties to open up aromatically and for the rich syrupiness to blend thoroughly into the body of the wine.
ABV	12.5%
Size	50cl
Drinking Window	Drink Now
Country	France
Region	Gascony
Type	Dessert Wine
Grape Mix	Blend
Genres	Vegan, Vegetarian
Vintage	2022
Style	Sweet
Body	Rich and full flavoured
Producer	Producteurs Plaimont
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.
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	Shropshire Star, April 2025: "This Château de Diusse is rich and full, the deep fruit flavours give way to acid freshness, a sure-fire way to help cut through a sweet dessert at the end of a big family Easter feast. This is a genuine alternative to Sauternes." 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!"