

## Domaine Capmartin, Agrumes & Caetera, AOP Pacherenc du Vic Bilh, France, 2022

### Producer Profile

Under the skilled and insightful guidance of Simon Capmartin, his Madiran and Pacherenc de Vic-Bil Domaine has kicked this most traditional of appellations into a new, more progressive age.

Changes to both the management of his vines and the winery have led to a range of wines which showcase the quality of the appellations whilst brilliantly offering a unique and refreshingly modern twist. Certified organic for the best part of a decade, Simon now has his sights firmly set on biodynamic certification. Natural, low-intervention winemaking is the very essence of his approach. Vinification with no added sulphur, all wild ferments, plus lighter extraction of tannins makes his Madiran Tannat a step apart from the region's more usual impenetrable blockbusters. With the white wines, unique blends under AOC Pacherenc de Vic-Bilh, using the rare and cherished Petit Corbu variety, is wonderfully complex, whilst IGT Lou Piaf enlivens the palate with electric sharp acidity ... certainly a winemaker to watch with interest.

### Viticulture

The soils vary from clay- gravel to clay- limestone with vines orientated East and North. Plants are sewn under the rows to avoid soil compaction as well as nutrient contribution, alternated by tillage or natural grassing every other row if necessary. Pruning is simple guyot.

### Winemaking

After destemming, pellicular maceration is carried out, a phase right before fermentation begins that involves macerating the grape berries at a low temperature away from the air, in order to activate the first aromas. A standard fermentation process follows, with oxygen provided for the yeasts, which transform the sugar from the grapes into alcohol. Aged for 6 months on the lees in stainless steel tank.

### Tasting Note

This is a blend of the two Manseng grapes along with Petit Courbu. Quite perfumed, with citrus fruits, pineapple and crisp apples supported by some spicy minerality. A well balanced wine.

### Food Matching

As well as fried fish and grilled seafood this stands up well to white meat and spices.



Product code: 4357

### Technical Details

#### Varieties:

Gros Manseng 40%  
Petit Manseng 30%  
Petit Courbu 30%



**ABV:** 13.5%

**Closure:** Synthetic cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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