

## Les Jardins Philosophiques

Pacherenc du Vic-Bilh

This Pacherenc du Vic Bihl is a tribute to Petit Courbu, the great dry white wine grape of the Southwest, according to Alain Brumont. Risking a cuvée made with almost 100% Petit Courbu, he provides an excellent demonstration of the full potential of this smooth, silky, little-known variety. Like the colours and scents that one encounters in Chateau Bouscassé's beautiful gardens, the Jardins de Bouscassé cuvée develops aromas of exotic fruit and wild flowers, characterizing the fragrant Gascon meadows.

### Grape varieties

Petit Courbu, Petit Manseng (approx. 15 year-old vines)

### Terroir

Clay-limestone soil

### Vinification and Maturing

Selection of plots and musts at the press.

Very slow pressing.

Fermentation in vats at 16 and 18°C.

Maturing 10 to 12 months on fine lees in vats with stirring.

No barrel aging.

### Tasting Notes

Finesse, freshness, vivacity, a bouquet of meadow flowers, mineral and very fruity, full-bodied and smooth

### Food and wine pairing

It is largely as a result of Jardins that Pacherenc du Vic Bihl has become known. This dry white wine has a broad appeal and can be enjoyed at any stage of the meal. Goes very well with seafood, fish, foie gras, risotto, or as an aperitif...

Château  
Bouscassé

