

Domaine Laougué

Madiran 19.10

ABOUT THE ESTATE

- The Dabadie family has had vineyards in Madiran since 1904, with Domaine Laougué established in the 1980s.
- Current owner and winemaker Sylvain Dabadie focuses on creating expressive, single-vineyard wines that are approachable on release.
- Organic and biodynamic principles are followed, and the estate benefits from many different soils and microclimates.
- Winemaking is largely non-interventionist, and the wines see long aging in barrel and concrete tanks.
- These wines are a modern interpretation of Madiran and an observation of this mountainous Southwest France region.

APPELLATION

Madiran

GRAPE VARIETY

80% Tannat, 20% Cabernet Franc

FARMING

Sustainable, Organic, Biodynamic

SOIL

Clay and silt

VINEYARDS & VITICULTURE

South-oriented hillside/slope looking to the Pyrenees Mountains. Soil is clay/silt (argilo limoneux) with big pebbles (gales roulés) at the top of the slope. Pebbles from riverbed 400 million years ago, when Pyrenees were formed. 25+-year-old vines planted at a density of 4400 vines/hectare. Guyot simple pruning. No chemical products used.

HARVEST & VINIFICATION

Cold maceration for 48 hours then yeasting. Fermentation at a regulated temperature and gentle extraction (pigeage); vatting for 21 days. Aging in concrete vats.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

