







- 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.



Madiran

GRAPE VARIETY

100% Tannat

FARMING

Organic

SOIL

Clay-limestone and gravel

VINEYARDS & VITICULTURE

West-and-south-oriented hillside/slope looking to Pyrenees Mountains. 60+-year-old vines planted at a density of 400 vines/hectare. Some vines were planted as long ago as 1904. No chemical products. Natural grass cover every other row. Guyot double pruning.

HARVEST & VINIFICATION

Fermented in tank, with malolactic and aging in used barrel.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL



LAOUGUÉ