

Domaine Labranche Laffont

Madiran



The Wines

- *Madiran*: Based on Tannat with 20% Cabernet Franc and 20% Cabernet Sauvignon. This is made mostly in concrete vats, with around a third raised in older barrel. It's a wine that responds well to air.
- *Madiran Vieilles Vignes*: This is 100% Tannat from several parcels that total three hectares, or 7.5 acres. One parcel of roughly two acres is of pre-phylloxera vines that are in the neighborhood of 150 years old; the other parcels support vines that are at least 50 years old. Grapes are de-stemmed and the wine is raised in Bordeaux barrels, roughly 20% of which are new each year. Given several hours of aeration, this Tannat blossoms.

In exceptional years, Christine will vinify the block of pre-phylloxera vines separately and bottle the wine as her cuvée Préphylloxérique. In all other years, the wine from these ancient vines goes into the vieilles vignes cuvée.

- *Pacherenc du Vic Bilh Sec*: Madiran's answer to Jurançon's whites. But Madiran is further down off the Pyrenees than Jurançon (and Irouléguay), and Madiran's Pacherenc wines tend to have more weight. This comes from a 5-acre parcel and is raised on its lees in older barrels. It's a shockingly fresh and vibrant wine with quite a compelling nose.
- *Pacherenc du Vic Bilh Doux* This wine comes from one hectare (2.5 acres) of vines and is a blend of 90% Petit Manseng and 10% Gros Manseng made in barrel, half of which is new.