

**2009 Saint-Albert Pacherenc du Vic-Bilh, Madiran
(France), A\$36/500ml**

Gourmet Traveller Wine April/May 2012

“This delicious sweet wine, made from local varieties petit manseng, gros manseng, courbu and arrufiac in the Madiran region of southern France, tastes a bit like a Jurançon and is similarly produced from naturally dried rather than botrytis-affected fruit. It has an exuberant peachy aroma, not as complex as a botrytis wine perhaps but with a controlled sugar-level and lip-smacking, more-ish, bitter citrus-peel flavour. It’s not ‘sticky’, hence you can drink more of it without feeling over-loaded. HH”