

LES DOMAINES ROBERT VIC

LE LONG CHEMIN LIMOUX WHITE

AOP - LIMOUX



14 % vol.



100 % Chardonnay



Clay limestone soil



Vinification in new barrels or 1/2 wines barrels.
For 8 month on the lees



For 8 month in new barrels



An ever-so seductive profile! Aged in brand new barrels, you will sense an initial intense brioche nose. Then, as these first aging aromas begin to fade away, you are hit by a medley of white and yellow fruit accentuated by a hint of fresh hazelnut. The full-bodied, fleshy, intensely-flavoured palate is a celebration of delightful indulgence.



In essence, a first class wine that would definitely exalt refined delicacies: ember-baked sea-bream in a fig-leaf papillote, or free-range chicken sprinkled with morels... let the dream become reality!



Qualenvi certified since 2006, we are now labeled High Environmental Value (HVE) operation. This label is based on indicators and a requirement for results of "green practices" which relate to the entire operation. Beyond the environmental commitment, we have entered the «big leagues» of the Quality approach by obtaining ISO 22000 certification. This international standard demonstrates the company's ability to control the Food Safety.