

LES DOMAINES ROBERT VIC

AURÉLIE VIC CHATEAU MANDIRAC

AOP - CORBIÈRES



13,5 % vol.



45% Syrah
40% Grenache noir
15% Carignan



Gravelous soil



The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows the full extraction of fruit flavours.



Harmonious! Deep garnet robe, intense nose of black mature fruits and spices, the wine already comes to light, our taste buds wriggle... because the material is already there, with an ample, fleshy mouth coming with silky and coated tannins.



A rib of beef on good embers and stay in the shade, the afternoon will be beautiful!



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 Food Safety.