

LES DOMAINES ROBERT VIC

PREIGNES TRADITION MERLOT

IGP - PAYS D'OC

13,5 % vol.



100% Merlot



Volcanic soil; 48 year old vines
Plot of "Terres Noires" planted in 1974



Yeasting with neutral yeasts
Fermentation from 26 to 32°
Fermentation time of 15 days



Nice fresh and sustained color, the nose is very present with notes of red fruits associated with a small hint of laurel, the mouth is round, full with present but soft and supple tannins. .



Harmonious, dense and fresh, we can easily imagine it in the summer on a tuna steak with eggplant with a crushed tomato with basil and a black olive juice.



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.