

LES DOMAINES ROBERT VIC

PREIGNES TRADITION PINOT NOIR

IGP - PAYS D'OC

13% vol.



100% Pinot Noir



Volcanic and clay-gravel soils
Old vines (1958) black soils.



Yeasting with neutral yeasts
Fermentation from 26 to 32°
8 day fermentation time



Star grape variety, Pinot Noir lends itself to all styles of wine. Fruity or concentrated? Discover here a beautiful example where fruit and freshness coordinate pleasantly. The robe of a tender and luminous red, followed by aromas of ripe Morello cherries announce a teasing mouth, with crunchy substance and aromas of refreshing red fruits.



Its drinkability will invite you to a «cuisine of Sunday», a lamb with herbs and tomatoes candied... for a moment of happiness!



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.