

# LES DOMAINES ROBERT VIC

## PREIGNES TRADITION SYRAH ROSÉ

IGP - PAYS D'OC

12,5 % vol.



100 % Syrah



Volcanic and clay-gravel soils



Yeasting with neutral yeasts  
Low temperature fermentation  
Fermentation time of 15 days  
Pneumatic renneting with press separation



Brilliant deep pink color with fushia reflections. The nose reveals fine floral notes followed by subtle fruity (blackberry and citrus) and balsamic touches. The palate is round, fresh, mineral, marked by blackberry. An invitation to sit down to eat.



Its explosive bouquet goes wonderfully with a grilled rib steak, a salad of candied gizzards, a rabbit with olives or even crayfish.



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.