

LES DOMAINES ROBERT VIC

OH LA LA C'EST BON !

IGP - PAYS D'OC

12,5 % vol.



100% Grenache with a hint of Syrah



Clay-gravelly



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 skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.

Pneumatic pressing



So good because life is too short not to be enjoyed. Where good moments, shared with good friends, remain good memories forever which ensure you stay in good shape. So, embrace the «Oh la la c'est bon» attitude, and every day will be a good day! For the record «Oh la la c'est bon», is HEV, so also good for our planet!



Red mullet grilled with herbs, basilflavoured courgette flan and even strawberryshortcake: oh, it's so good!!!



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.