

LES DOMAINES ROBERT VIC

AURÉLIE VIC INSPIRATION

AOP - MINERVOIS

14.5 % vol.



42% Syrah
32% Grenache
26% Carignan



Clay limestone



Traditional vinification with thermoregulation for syrah and grenache, old carignan harvested by hand and vinified by carbonic maceration.



12 months in barrels



Tremendous power and subtle fruit aromas! Delightful nose, with a rich bouquet of mocha, cocoa, and blackberry jam. Syrah, Grenache and Mouvéde combine to offer a complex, harmonious palate, supported by refined tannins with notes of pepper, blackcurrant and tapenade. A remarkable balance between concentration, fluidity and freshness. A truly great wine.



Decant in advance and serve with a porcini risotto for a marriage made in heaven!



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 identify and control the dangers associated with Food Safety.