

## PREIGNES ÉTONNANTS ALICANTE

IGP - PAYS D'OC

13 % vol.



PREIGNES  
LE VIEUX



100 % Alicante hybridation of Grenache noir + Petit-bouschet (Teinturier du Cher + Aramon)



Clay-gravel



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.



Intense dark red coloured wine with notes that recall black and red fruits. It is fresh on the palate, full in body, and moderate in acidity, revealing an elegant finish with prolonged duration.



It is an ideal companion for games, roasts and strong and spicy courses.



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.