

# LES DOMAINES ROBERT VIC

## PREIGNES ÉTONNANTS GRENACHE ROSÉ

IGP - PAYS D'OC

12,5% vol.



100% Grenache



Clay-gravel and volcanic



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.



A great rosé for those long summer evenings. A pearly pink robe with a very floral nose, highlighting the balsamic hints of scrub. On the palate it is fresh and enveloping. A gourmet tasting!



To be served with basil soup, vegetable pie or asparagus omelette.



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.