

## PREIGNES ÉTONNANTS MOURVÈDRE

VDF - VIN DE FRANCE

13,5 % vol.



PREIGNES  
LE VIEUX



100 % Mourvèdre



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 colours.



Full, deep in color, long and ample in the mouth, lively and round, shows the sweetness of ripe tannins and subtle spiciness.



Ideal companion for char-grills, hearty casseroles and minced meat dishes.



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.