

LES DOMAINES ROBERT VIC

PREIGNES PRESTIGE CABERNET SAUVIGNON

IGP - PAYS D'OC

13% vol.



100% Cabernet Sauvignon



Argilo graveleux



The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration). The second fermentation is done into the barrels for 40%.



40% are barrel aged for 8 months.



Color: Dark ruby, deep and intense.

Flavour: Great richness and aromatic complexity: oaky scented to vanilla, spices notes.

Taste: Tannins are presents and blended in. Structured, powerful and generous. Lingering a liquorice taste.



Perfect for red meats and games, and all cheeses.



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.