

LES DOMAINES ROBERT VIC

FILOU ET LOUSTIC WHITE

VDF - VIN DE FRANCE

12,5 % vol.



70 % Sauvignon
30 % Colombard



Volcanic and silty



Yeasting with neutral yeast
Fermentation between 15 and 20°C
Pneumatic pressing with press-juice separation.



The white wine is fresh, vibrant and delicious. Its radiant hue hints at an explosion of aromas ripe with citrus and passion fruit. It's expressive, clean and delicious on the palate with a delicate lemony finish... to go with a sea-food snack perhaps?



Serve it with oven-baked oysters in rocket cream with parmesan shavings or salmon marinated in olive oil...



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.