

LES DOMAINES ROBERT VIC

GREG ET JUJU SULFITE-FREE MERLOT

IGP - PAYS D'OC



100% Merlot



Gravelly-clay soil



Traditional vinification (gentle extraction, maceration for 12 days)

This wine is produced without the addition of sulphites, before or after fermentation. All transfers are made with no exposure to air, in a nitrogen atmosphere. Light fining as necessary, tangential filtration (fine filtration) to ensure that the wine keeps well. Final analysis by the «Frantz Paul» method.

This wine contains zero sulphites.



Here are two happy accomplices from the vineyard. Be warned, this merry pair are joyful yet serious, reserved and then generous, they are full of life... like a good wine. And they are naked! This Merlot is sulphite-free and proud of it: bursting with fruit, spices and the freshness of the garrigue. Let yourself be transported by powerful flavours of fresh cherries and delicious red fruit accompanied by refined tannins. A gourmet choice to start a meal.



Would go very well with a chicken curry, with spices, coconut milk and fresh coriander, accompanied by seasonal roast vegetables: pumpkin, courgette or aubergine, and perhaps some broad beans for a little crunch.



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.