

LES DOMAINES ROBERT VIC

GREG ET JUJU ROSÉ BIB

IGP - Pays d'Oc

12,5 ^{% vol.}







Silty and clayey soils

55% Grenache 45% Pinot Noir

Mechanical harvest by night Yeasting with neutral yeast Fermentation betwin 15 and 20°c Pneumatic pressing with press-juice separation.

Available BIB 3L and 5L



Serve with a sea bream tartare drizzled with olive oil for a marriage made in heaven.

This bold blend of Pinot Noir and Grenache has a holiday feel to it! Beautiful, bright colour. The fruity attack

is reminiscent of redcurrant jelly. Yummy! Silky, delicate and refreshing on the palate. In other words, a rosé to

help solve the world's problems as the sun goes down.



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.