

# LES DOMAINES ROBERT VIC

## GREG ET JUJU ROSÉ

IGP - PAYS D'OC

12,5 % vol.



55% Grenache  
45% Pinot Noir



Silty and clayey soils



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



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.



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



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.