

LES DOMAINES ROBERT VIC

PREIGNES PRESTIGE PETIT VERDOT

IGP - PAYS D'OC

13% vol.



100% Petit Verdot



Clay-gravelly



The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration).



50% are barrel aged for 8 months.



Intense black purple colour followed by intense black fruit on nose and palate. Quite minty. amazing purity of fruit and ripe tannins. Real finesse and length with excellent acidity and a long persistence..!



It is a delicate complement to some saucissons, pâtés, gigot d'agneau, magret de canard", red meat, game. Cheeses as Reblochon, Cantal, Saint Nectaire, Port-salut.



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.