

LES DOMAINES ROBERT VIC

PREIGNES PRESTIGE SYRAH

IGP - PAYS D'OC

13% vol.



100% Syrah



Volcanic Plots named « Syrah old » (planted in 1958) and « Pine » (1975).



The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration). The second fermentation is done into the barrels for 40%.



40% are barrel aged for 8 months.



Already a star. With an intense red colour with ruby tints, this Syrah presents complex aromas of black fruits followed by hints of vanilla. Rich and ample in the mouth with soft tannins.



Ideal companion for games, roasts and strong and spicy courses.



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.