

LES DOMAINES ROBERT VIC

HAUTS COMME TROIS POMMES ROSÉ

IGP - COTEAUX DE BÉZIERS

12,5 % vol.



60% Grenache
25% Syrah
15% Cinsault



Vocanic and Clay-gravel soils



The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.



Colour: Deep garnet with purple to orange nuances
Flavour: Great complexity. Fruity (blackcurrant, cherry)
Taste: Round. Generous. Aromatic palette to be explored.



Fruit forward style showing best with a buffet or with grilled fish.



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 identify and control the dangers associated with Food Safety.