

LES DOMAINES ROBERT VIC

DE NOBIS FABULA NARRATUR

PGI - PAYS D'OC

14,5* vol.



40% Petit Verdot
40% Marselan
20% Cabernet Sauvignon



Clayey-gravelly and clays



The maceration lasts up to 21 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration).



8 months in amphoras, barrels and foudres



How about the wine? A wonderfully full-bodied Petit Verdot, a smooth Cabernet Sauvignon and a light and silky Marselan aged in 3 containers (amphoras, vats and barrels) to bring the best out of the fruit and produce. A spellbinding nectar for good times putting the world to rights...



An invitation to gastronomy, accompany it with a nice rib of beef from Aubrac or preferably Salers, matured and cooked with vine stocks... with grilled garden vegetables (green asparagus, peppers, etc. . .)
You can also taste it alone... and discover true Happiness!



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.