

# LES DOMAINES ROBERT VIC

## TERRA COGITA

### SORELI white

VDF - VIN DE FRANCE

12,5 % vol.

«Wine made from untreated grapes»

«**Nature**, a never-ending wonder of colour and sound, form and rhythm, the unrivalled benchmark for complete development and constant variation, **Nature** is the ultimate resource!»  
Terra Cogita, «I think of my land».

The idea is to be true to the times: bond with the beautiful and untamed countryside. Respect its delicate balance. Understand and help nature, our work tool, by giving it our all so it gives us its all in return. And to keep it strong! In a way, we've turned our words into actions with these more resistant grape varieties.



100 % Soreli



Limestone clay soil



Destemmed grape harvest  
Pneumatic press  
Lees ageing



Blanc de blanc! Meaning «white of white», we've really taken it at its word as it exudes the aromas of white flowers and white fruit... It's neither too acidic nor too assertive on the palate. Its smooth fruity notes (pear etc.) balance out the vibrant mouthfeel. This full-bodied yet fresh Soreli whisks us away to the fabulous flavours of a Languedoc springtime! A wine of discovery.



Match the freshness with peppery lime fish tartare or go more rustic with a melt-in-the-mouth Cévennes pèlardon cheese.



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.