

LES DOMAINES ROBERT VIC

PREIGNES TRADITION SYRAH

IGP - PAYS D'OC

13,5% vol.



100% Syrah



Volcanic and clay-gravel soils.
Old vines (1958) black soils.



Yeasting with neutral yeasts
Fermentation from 26 to 32°
Fermentation time of 15 days



On the fruit, this new vintage is very expressive. Very red fruits, we will then find wild notes of spices and garrigue which develop a very present round mouth.



Its spicy side and its melted tannins will highlight sausages and pâtés, leg of lamb, duck breast, red meats and small game, «pressed» cheeses (Reblochon, Cantal, Tomme, Saint Nectaire, Portsalut ...)



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.