



Les Domaines Robert Vic, La Source Tradition Cabernet Sauvignon, IGP Pays d'Oc, Rouge

IGP Pays d'Oc, France

The Vic family has been showcasing Preignes le Vieux since 1905 and the estate is now proof of the bond between man and land. Here's the potted history: Great-grandfather Robert Vic bought the estate in the early 20th century. The fifth generation is now tending vines on 250 hectares of land surrounding the château. In the early 90's, Jérôme and then Aurélie his wife took over the family business.

PRESENTATION

Rich, spicy, complex, with real personality... This Cabernet Sauvignon boasts all of the character traits of this celebrated grape variety along with interesting notes that are linked to its various terroirs of origin.

LOCATION

The fruit for this wine was sourced from vineyards located across the region. An array of soil profiles including free draining alluvial clayey subsoils, combined with high sunshine hours make the the winery 'home' to the Bordeaux varietiy Cabernet Sauvignon.

Typically Mediterranean, warm and sunny with a law rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes. Volcanic soil

IN THE VINEYARD

Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields

The vines shoots are tied up along vires to be given the favourable angle to ri-pen the grapes

WINEMAKING

Traditional winemaking methods, temperature-controlled fermentation. Long soaking on the skins and ageing in concrete vessels before bottling. No oak treatment.

VARIETAL

Cabernet sauvignon 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

SFRVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

Black plum and marzipan aromas make for an intriguing nose. It's equally bright but generous, with a velvety texture, assertive tannins and balanced acidity. Flavors of tart blackberries, cassis and licorice. Each sip reveals fruit-forward dark black fruits graced with touches of rosemary, violets and thyme.









Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com



FOOD PAIRINGS

A young Cabernet Sauvignon loves grilled dishes, as the charred nature of the meat mirrors the bitter edge of the tannin in the wine. When you combine these two flavors, you'll find the bitterness of both the meat and the wine are significantly reduced allowing you to enjoy each component that much more. If you served this wine with a pepper crusted grilled tuna steak, the pairing would be spectacular.