



Vignobles du Languedoc

BRUNOLAFON
wine selection



Les Domaines Robert Vic, La Source Réserve, IGP Pays d'Oc, Rosé

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

La Source Réserve is a range composed of 3 unavoidable varietal blends that are soft, delicious and expressive. They offer great value and are regularly chosen and approved by our importers and hospitality buyers. These wines are perfectly suited to simple, convivial occasions.

LOCATION

The fruit for this wine was carefully selected from early ripening Grenache Noir and Cinsault vineyard sites that express ripe flavors at lower sugar levels. The fruit is gently handled and fermented at cool temperatures in the winery to ensure the wine has bright aromatics and fresh fruit flavors, without compromising the palate weight, texture and length.

TERROIR

Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully mature the grapes. Gravelly clay.

IN THE VINEYARD

Vines are ploughed. No weedkiller use. 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 ripen the grapes.

VARIETAL

Grenache noir 100%

12.5 % VOL.

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

SERVING

48F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Bright whiffs of candied red cherries and lilac introduce this fresh-faced, highly quaffable rosé made from 3/4 Grenache augmented by 1/4 of Cinsault. Light bodied and struck by salty tangs of minerality, it's a solid, bang-for-your buck and dry rosé destined for beachside sipping.

FOOD PAIRINGS

Best served chilled and enjoyed on warm summer days with fresh alfresco fare. Particularly perfect with summer salads, charcuterie and most seafood dishes, and smoked salmon.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

