





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 Reserve 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 law rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Gravelly clay

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 ripen the grapes

WINEMAKING

The 2020 growing season was very warm and dry, allowing ripe fruit to be harvested at perfect ripeness and with excellent flavors. All grapes were crushed, pressed and settled for 48hrs prior to racking clean juice to cool fermentation in stainless steel tanks.

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.



