



Vignobles du Languedoc

BRUNOLAFON
wine selection



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

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

Late ripening Mediterranean grapes, both Vermentino (also known as Rolle) and Colombard are perfectly adapted to the sunny climate and warm, poor soils of the Languedoc region. The grapes hail from calcareous clay terroirs that are in abundance at the Vics' vineyards.

TERROIR

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

IN THE VINEYARD

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

Night-time manual harvesting, press with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, light filtration before bottling. No oak treatment.

VARIETALS

Vermentino 50%, Chardonnay 50%

SERVING

55F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This ripe fruity wine veers easily between citrus and herbal flavors (thank you Vermentino) and fresh pineapple richness. Grapefruit and white-peach flavors are highlighted by zesty streaks of tangerine and lime acidity brought in by the Colombard part of the blend. Dry and cut by crystalline minerality, it's attractive and refreshing.



FOOD PAIRINGS

Reach for this wine with salads especially if they contain seafood and/or “grassy” ingredients such as asparagus, pea-shoots, green peppers and herbs. Seafood with south-east Asian flavors such as lime, chili and coriander or Thai fish cakes. Try it with pea soups and dishes accompanied by pea purées too.



Bruno Lafon Selection

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