



# Les Domaines Robert Vic, La Source Tradition Sauvignon 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**

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences: temperature variations are very pronounced with extremely hot days and very cool nights, allowing for the development of sought-after citrus aromas and flavors.

#### WINEMAKING

Night-time 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.

## **VARIETAL**

Sauvignon blanc 100%

# 12.5 % VOL.

Contains sulphites

### **SERVING**

T° of service: 12°C / 54°F.

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### **TASTING**

Shows lifted notes of elderflower, green lime zest, and boxwood. The palate is ripe, offering zesty ripe citrus flavors coupled with an edge of flinty minerality and asparagus keeping things framed and focused. Sur-lies aging gives balancing flesh and creaminess to the wine's crisp refreshing acidity.

# **FOOD PAIRINGS**

This wine is suitable for plant based diets, so try with fresh summer salads featuring vibrant lemon zest, roasted hazelnuts or green herb accents. Reach for ingredients such as asparagus, peashoots, green peppers and herbs. Seafood with south-east Asian flavors such as lime, chili and coriander or Thai fish cakes.





