



Vignobles du Languedoc

BRUNOLAFON
wine selection



Les Domaines Robert Vic, La Source Tradition Pinot Noir, 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

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 black fruits like boysenberries and blueberries with subtle floral notes and gentle acidity.

TERROIR

Climate 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

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 whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.
Pressing : Pneumatic

VARIETAL

Pinot Noir 100%

14 % VOL.

Contains sulphites.

SERVING

60F

AGEING POTENTIAL

Enjoy all year long

TASTING

The ripe, generous character is here. Red currant and cherry fruit lead the bouquet of this fresh and inviting wine, with pleasant hints of fresh mint and tree bark for subtle depth. The palate is light and juicy, but nonetheless fruit-forward, with soft tannins and ample acidity that result in a harmonious package.



Bruno Lafon Selection

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FOOD PAIRINGS

Good pairings: Charcuterie, ham and other cold meats. Patés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. For a plant-based alternative, try with mushroom or truffle-accented dishes to accentuate it's earthy character, grilled asparagus or spring vegetables such as peas.



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