



Vignobles du Languedoc

BRUNOLAFON
wine selection

Les Domaines Robert Vic, Narratur, Rosé, 2022

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

The Narratur range (a red, a white and a rosé) is an homage to the Vics winemaking history dating back to -118 BC to what started on the grounds of the family's stately home and oldest vineyard, Villa Preixanum. In the wake of history, Jérôme and Aurélie, in the constant search to express, with finesse and elegance, this diversity of terroirs and grape varieties, came up with this new label in 2022 for you to dive in history.

WINEMAKING

Handpicked, harvested at sunrise to noon. Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to 750L amphoras where fermentation is started (with neutral yeast) and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar. The wine is aged on lees for 8 months prior to gentle fining and loose filtration.

VARIETALS

Grenache noir 95%, Rolle ou Vermentino 5%

12,5 % VOL.

GM: No. Total production: 1 500 bottles / 125 cases.

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

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This delicious rosé is almost all Grenache splashed with a bit of Rolle, fermented and aged in amphorae. Whether you consider it an unusually dark white wine, a rosé or an orange wine, it is undeniably delicious. Bright copper colored, it's packed with bold flavors of kumquat and doughy-rhubarb notes. It will reward early-term drinking with floral-citrus aromas, lushly ripened fruit and a finishing hint of saline crispness.

FOOD PAIRINGS

Enjoy a glass sat out in the sun, with light salads, pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

