



Vignobles du Languedoc

BRUNOLAFON
wine selection

Les Domaines Robert Vic, La Source Tradition Chardonnay, 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

With La Source Tradition Chardonnay, Jérôme demonstrates all of his expertise in choosing matching terroirs: cool and mineral, in the upper Limoux Valley, saline near the local Thau lagoon or from the western part of Languedoc, lending richness and roundness.

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

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

WINEMAKING

This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure
Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine
Pressing : Pneumatic

VARIETAL

Chardonnay 100%

13 % VOL.

Contains sulphites.

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This wine is fruit-driven in style, exhibiting ripe peach with underlying citrus and fig characters. On the palate, these flavors are enhanced by gingery and grassy spices, and a bright acid backbone ending with a flinty mineral thread.



Bruno Lafon Selection

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



FOOD PAIRINGS

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups.



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