



# Vignobles du Languedoc

BRUNOLAFON  
wine selection



## Languedoc, Les Domaines Robert Vic, Oh la la c'est bon!, IGP Pays d'Oc, Rosé

IGP Pays d'Oc, France

The Vic family has been at the helm of Preignes le Vieux since 1905, with the estate now standing as a testament to the enduring connection between humankind and the earth. Here's a brief history: Robert Vic, the great-grandfather, acquired the estate in the early 20th century. Today, the fifth generation is diligently cultivating vines across 250 hectares encircling the château. In the early 1990s, Jérôme took the reins of the family business, soon joined by his wife Aurélie.

### PRESENTATION

When you pop the question to Jérôme and Aurélie about their "Oh la la" creation, they chime together like a well-rehearsed duo: "Why? Because life's too short for anything less than fabulous. Those great moments with great pals? They're the secret sauce for staying zestfully zippy. So, hop on the 'Oh la la, this is delicious' train, and watch your days turn technicolor! And hey, remember - 'Oh la la, it's good' isn't just a mood lifter, it's also HVE certified, making Mother Earth do the happy dance!

### IN THE VINEYARD

Since 2006, Domaine Robert Vic has proudly held the QualEnvi certification, distinguishing itself among small, independent wineries. This esteemed recognition highlights their dedication to eliminating harmful chemicals, promoting environmental sustainability, and diligently protecting the health of their soils.

### WINEMAKING

The process begins with a delicate skin maceration lasting 4 hours in a pneumatic press. Following this, the extracted juices are carefully transferred to stainless steel vats. Here, fermentation commences, meticulously regulated to maintain temperatures between 16 and 18°C. Upon completion of fermentation for each varietal, a masterful blending ensues, tailored to the vintage's unique character. The final result is a wine that exudes brilliance and freshness, with a vibrant and digestible profile.

### VARIETALS

Grenache noir 70%, Syrah 30%

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

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

This rosé sparkles with a luminous charm, swirling with notes of zesty citrus and playful red berries – a sip is like a burst of "Oh la la, that's delightful!" It's the life of the party in a glass. Pair it with the elegance of grilled red mullet dancing with herbs, a zucchini flan doing the basil boogie, or a strawberry charlotte that's just too pretty to eat. It's not just wine; it's a gourmet's wingman!



### Bruno Lafon Selection

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



## 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**

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