



Languedoc, Les Domaines Robert Vic, Narratur, IGP Pays d'Oc, Blanc

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

The Latin phrase "De nobis fabula narratur" translates to "The story is told about us." It emphasizes that stories and situations discussed are relevant to those involved. Preignes' history is marked by four dates, three grape varieties, and three vessel types, highlighting their unique viticultural heritage. Narratur bridges past and present, reflecting the enduring bond between people and their land, spanning over two millennia from villa Preixanum in 118 BC to Chateau de Preignes in 1202, the Vic family's stewardship since 1905, and the introduction of Narratur in 2022 – their story spans over two millennia of history!

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 of both grapes lasting 4 hours in a pneumatic press. Following this, only the free-run juices are carefully transferred to stainless steel vats. Here, fermentation commences, meticulously regulated to maintain temperatures between 16 and 18°C. Subsequently, a period of maturation in a 750L amphora is undertaken to refine and bestow elegance upon this distinctive signature blend.

VARIETAL

Rolle ou Vermentino 100%

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

Commence with the extraordinary Rolle grape, carefully cultivated in gravel-rich soils, and subject it to meticulous harvesting and vinification, graced by a feminine artisan's expertise. Next, pamper it through an aging process in the embrace of amphorae. The result is nothing short of enchanting: a harmonious fusion of freshness, finesse, and timeless allure. Elegance assumes the spotlight in this endeavor to "recreate history."



Bruno Lafon Selection

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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.