



Les Domaines Robert Vic, La Source Tradition Syrah, 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

Syrah - a grape variety originating in the Rhône Valley, has become very popular and thrives in the Languedoc region. Distinguished by its bright, spicy flavors and elegant texture, you'll easily detect its intense varietal distinctiveness, crammed full of plum and savory black pepper flavors and sometimes even a hint of violets.

LOCATION

Mixing terroirs and sources for the fruit, Jérôme uses grapes from vineyards planted on slopes for complexity and richness, from clayey soils for complexity and spice and altitude fields for freshness.

WINEMAKING

Picked from a mix of different altitude-lying and north facing vineyards, cold maceration prior to fermentation and gentle winemaking process; aging in concrete vessels for maturation before bottling.

VARIETAL

Syrah 100%

14 % VOL.

Contains sulphite:

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

Dark violet-red in the glass, this wine's bouquet is marked by notes of black plum and raspberry. It is bright in the mouth and the fruity flavor profile is dominated by red plum and black cherry with soft spice flourishing. Velvety tannins linger on the palate, adding weight and volume.

FOOD PAIRINGS

Syrah is a quintessential red calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.







