

MILTON SANDFORD — WINES —

Domaine Robert Vic La Source Pinot Noir 2014

COUNTRY

France

REGION

Languedoc

PRODUCER

Domaine Preignes le Vieux

ABV

12.5

GRAPE VARIETY

Pinot Noir

TASTING NOTE

Subtle racy nose of morello cherry with a floral touch. Taut, intensely aromatic palate that is savoury and fresh.

PRODUCER INFORMATION

Between Roman remains and medieval architecture of the 13th century, the estate of Preignes le Vieux immerses you into the history of the Pays d'Oc. Based in an ancient castle which dates back to Roman times, Domaine Preignes le Vieux is an award-winning family wine producer who make wines which have a true sense of provenance. Always committed to sustainable farming and winemaking, Domaine Preignes le Vieux are a wonderful producer from the Languedoc.

Find out more about the family of winemakers, Jérôme and Aurélie Vic, in our [Producer Profile](#).

VINEYARD

This Domaine is part of a scheme known as QUALENVI (QUALite ENVironnement Vigneron Independant) which is a group of likeminded vigneron who do not use pesticides or artificial fertilizers in the vineyards and practice sustainable agriculture. A great number of growers in this part of Southern France have taken up their vineyards as part of a government scheme to lessen unprofitable vineyard areas. Those growers that are left tend to be the better ones who are producing good, healthy, interesting wines that they can make a living out of rather than the mass produced, price driven wines of the uncaring. The cool breezes from the Mediterranean temper the higher daytime temperatures here, the well drained soils, more stony and limestone at the top of the ridges, sandier at the bottom, are healthy, dense planting encourage deep root growth (no irrigation here) which in turn means good mineral extract. Advanced canopy management (training of the foliage) means grapes are protected from the direct sun at the hottest parts of the ripening period which helps to retain freshness and elegance in the final wines.

WINEMAKING

Grapes are picked at night so they arrive at the winery cool; the two elements of the wine are vinified separately and then blended to keep a consistent colour and style. It's all about retaining freshness and brightness in these wines, delicate wines need delicate handling, low temperatures throughout, stainless steel and glass lined epoxy resin tanks and nitrogen flushing (the exclusion of air) during the whole handling process.

FOOD MATCH



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Perfect with a saute of veal, tomatoes and some wonderful guests!