

INTRODUCTION

Originally founded during the Roman times, the estate became a fortified village during the Middle Ages, surviving the centuries with success.

The estate has been looked after by the “VIC” family since 1905, which testifies of the link between these men and their soil.

A MIDDLE AGE CASTLE

The fortress was built on 1202 by the Vicomte de Pézenas. It is one of the oldest castles around the city of Beziers. The whole structure was constructed with lava stone. The local stone comes from an old volcano – Roque Haute volcano which separates the Castle and its vines from the sea. Of course that castle was built to protect local people from invaders. For example, in 1355, English soldiers commanded by the Prince of Wales caused dreadful troubles in Languedoc. The Castle, well protected by its walls, resisted the “Black Prince” attack...



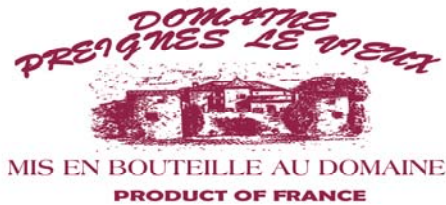
of time and with the help of dedicated landlords, was restored and adapted throughout the centuries to make it an habitable home.

厦门尊治酒业

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The place has been visited and owned by some famous historical personalities, such as Amoury De Montfort, Simon de Montfort's son. Since 1905, the Domaine and its castle has been the property of the Robert Vic family, a family of wine makers who have made the place a renowned wine centre.

A CELLAR FROM THE BEGINNING OF THE 20th CENTURY

In 1906, the great grandfather of the current owner invested in the construction of a new cellar, which still remains the unique place of winemaking/vinification of this estate. 78 huge wooden barrels containing 250 to 350 hl, were constructed on 7200m² and entirely devoted to winemaking. 15 are still visible, with a few still in use today.

Today, the cellar is a good marriage between tradition and modernism. The technology has helped with the improvement and transformation of the grapes to wine. Tanks that are currently used are made of stainless steel with thermoregulation, pneumatic wine-presses, cooling, de-stemmer....

A blend of traditional and new world storage are used, with a cellar which contains more than 300 wooden barrels, renewed every 3 years



230 hectares extend all around the castle.

160 hectares of vines are being grown on a variety of soils

It is composed of 80% of red grapes, however the percentage of white grapes is ever increasing.

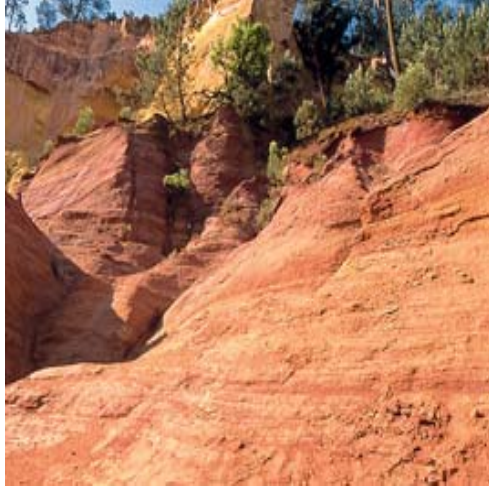
There is a good balance between young and old vines, with an average age of 25 years.

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“The soils in Preignes, are made with basalt and gravel, enough filtering and with no carbonate in surface, form one of the best soil in Hérault”.(J.P Argilliers from the Agriculture Comission of Hérault.)

rows, the use of exclusively organic fertilisers and selective herbicides. The use of plant health treatments is weighed against risks of adverse weather conditions.

We also systematically remove unwanted shoots (bud) and green harvest young vines at the start of production.



Sebastien Saubole is responsible for agro-oenological matters ;samples are tested at the laboratory. After carefully selecting the grapes, we harvest 80 % of the yield at night in order to conserve the full flavour of the grapes better. All harvesting is by machine.

both vineyards have been managed under the principles of integrated wine growing; systematic canopy management, cover planting along the

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DOMAINE
PREGNES LE MEUX
MIS EN BOUTEILLE AU DOMAINE
PRODUCT OF FRANCE



On arrival in the cellar the grapes are cooled, then put into vats to macerate the skins for two to three days. The must is then gradually fermented at strictly controlled temperatures (24°C for red wines and 14°C for white wines). This stage involves various other processes : Daily “déléstage” whereby the cap of grape solids, like stems, seeds, and skins, that floats on the top of the wine is allowed to drain to near dryness for several hours after the must has been pumped out from the bottom of the fermentation vessel. Then, by means of a gentle, low pressure pump, the nascent wine, which had been pumped out, is spilled or sprayed back over the cap which again floats to the top of the tank.

Daily “pigeage” whereby the cap of skins and grape solids is submerged. “Débourbage” where the white wine must is allowed to settle prior to racking off the wine, thereby reducing the need for fining or filtration and slow fermentation of white wines. Depending on the vintage, the time during which the grape juice is fermented in contact with the skins and seeds lasts three or four weeks after which the wines are put to age slowly in vats and our best wines in 225-litre French-oak barrels. It is only after this process that the wines are blended. As for our white wines, these are aged on the lees which are regularly stirred.

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We control all the process from « the vine to the glass », from the planting of vine until the conditioning and the selling.

Indeed, all the wines from the wine estate are sold in bottles (90%) and in bag in boxes:

80% for the exportation



Bottling

In keeping with this approach, we have opted for environmentally friendly cross flow filtration which provides for a better quality wine.

All filtering, bottling and storage is quality and HACCP (Hazard Analysis Critical Control Point) managed. We boast a bottling system which not only has a capacity of 3000 bottles an hour, but is more hygienic and provides a more reliable tracking system. Our bottling and storage halls are heat regulated. We can store and age a maximum of 200,000 bottles.

Furthermore all waste is recycled (glass, cardboard, plastic, palettes) through our suppliers.

Our wines can be found at wine merchants and supermarkets throughout France. Equally, we export to various EC countries (Britain, Belgium, Holland, Germany) as well as to North America. We also sell our wines to individuals by internet or directly from the wine Cellar.

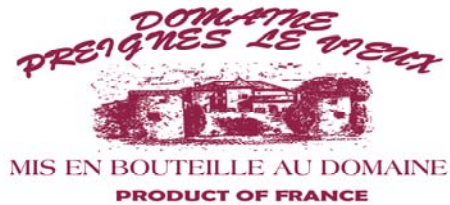
The main work begins after the Winter at the onset of Spring. We define our pruning, budding, green harvesting and disease control objectives within an environmentally friendly framework. At the start of Summer we select the vine plots to make up each vintage, visually assessing the yield and later sampling the grapes. This stage is crucial as only expert tasting will diagnose the most opportune moment for harvesting when the balance between the alcohol, flesh and phenol maturity of the grapes is at its best. Monitoring the grapes is now at its most intense and

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decisive. In the wine cellar, there is a three-part tasting by the cellar master, Bruno VIC and Sebastien Saubole several times a week to ensure that the full quality potential is harnessed and harvested. we also work as a team with this triumvirate during the delicate stage of maturing and assembly.

Preigne's philosophy

You have a passion for wine or you are just interested, and you want to share this “madness”! Congratulations! We, winemakers, need you!

Are curiosity, pleasure and quality elements that you want to discover?

Family wine estate for 5 generations, we never stop investing all our energy and know-how to offer “pleasure” wines with “pleasure” prices. It’s our philosophy. It’s our way to respect your interest for the wine.

God save the wine!!



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