

BIJOU

Le Bijou de Sophie Valrose Blanc 2017 *AOP Languedoc*

ORIGIN	AOP Languedoc
VARIETIES	(50%) Clairette, (40%) Grenache Blanc, (5%) Vermentino, (5%) Roussane
SITE	Ancient bush vines grown on volcanic soils with its own unique microclimate.
SOIL	Composed of 70% schist.
VITICULTURE	The area lies on old volcanic soils that are composed of 70% schist, which helps create high-quality grapes with great structure and freshness.
YIELD	Low-yielding old vines (47hl/ha).
VINIFICATION	Carefully selected hand-harvested grapes are de-stemmed and gently crushed. Indigenous yeasts are used to ferment the wine for 15 to 18 days in temperature controlled stainless vats. Low fermentation temperatures of 14-16 ° to preserve the delicate fruit flavours. Vinified separately and then blended together to create a perfectly balanced white wine.
TASTING NOTES	Fresh and lively on the palate, with a full body and flavours of stone fruits, ripe pear and citrus zest. A fresh and elegant finish that lingers in the mouth.
FOOD PAIRINGS	Goes well with all salads, fish and grilled meats. Perfect with goats cheese and caramelised onion tart.
ANALYSIS	Alcohol 13% / pH 3.35 / RS 1 g/l
MEDALS	Silver at Gilbert and Gaillard 2017 

