

# BIJOU

## Le Bijou de Sophie Valrose Rosé 2017 AOP Cabrières

ORIGIN	AOP Cabrières
VARIÉTÉS	(65%) Cinsault, (25%) Grenache, (10%) Syrah
SITE	Sloping hillsides of Cabrières known for it's volcanic soils.
SOIL	Volcanic Schist, Clay and Sandstone
VITICULTURE	We use old vines with an average age of 30 years that grow grapes with concentrated flavours.
YIELD	Low yields of 47hl/ha with a density of 4000-5000 vines per hectare.
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. Fermentation takes place at low temperatures of 14-16 ° to preserve the delicate fruit flavours. Each grape variety is vinified separately and then blended together to create a perfectly balanced wine.
TASTING NOTES	A beautiful pale salmon colour. Elegantly fragrant, with aromas of wild strawberries, citrus and flowers. Round and creamy on the palate, with ripe summer fruit flavours and minerality. Elegant and balanced with juicy acidity and a silky smooth finish.
FOOD PAIRINGS	Fish, chicken, salads, lightly spiced foods. Pair with a lightly spiced Asian stir fry for the ultimate experience.
ANALYSIS	Alcohol 13% / pH 3.4 / RS 0.5 g/l
MEDALS	<p>Gold at Gilbert and Gaillard 2017            Gold Concours des Vins de la Cooperation 2017            Gold CWSA 2017            Gold Mundus Vini 2017            Silver IWC 2017            Silver International Rosé Championship 2018            Bronze Rosé Global Masters 2018</p> 

