

# BIJOU

## ÉMINENCE 2023 Coteaux de Béziers

**ORIGIN** Coteaux de Béziers

**VARIETIES** Grenache (60%), Cinsault (35%), Rolle (5%)

**SOIL** Calcareous Clay & Limestone

**SITE** Two selected parcels of vines between the river Orb and the bassin de Thau. Late ripening grape varieties (Grenache and Rolle) perform best on the coastline because sea breezes limit high daytime temperatures.

**VINIFICATION** The grapes are harvested in the early hours when temperatures are coolest (between 4am and 8am) in order to maintain balanced acidity levels. Direct pressing of the three grape varieties – pneumatic press (max 800 millibars) to avoid extracting any harsh, green flavours. The juices then undergo cold settling at low temperatures for 12 days to provide texture. Temperature controlled (16°C) alcoholic fermentation for each variety. 15% of Grenache oak fermented (French oak). Selected yeast adapted to each of the grape varieties are used. Cold stabilisation takes place before blending. Finally the wine is filtered and bottled.

**TASTING NOTES** Eminence is a complex and layered wine. The Grenache brings flavours of raspberry and redcurrant accompanied by notes of zesty citrus from the Rolle. The palate develops with emerging notes of vanilla and spice from the oak influence that lingers on the finish.

**ANALYSIS** Alcohol 12.5% / pH 3.64 / RS < 3 g/l.

**SUITABLE FOR  
VEGANS**

Yes.

HEV Level 3 Certified



Coteaux  
de Béziers

### ÉMINENCE:

### a gastronomic and premium rosé

Considering the rise of qualitative rosé over the past decade, we are on a mission to keep the consumer engaged and interested in the category with our latest gastronomic cuvée, Éminence de Bijou. Sourced from the two best plots along the Mediterranean coast and crafted with precision, our exquisite rosé has great structure to pair with a variety of dishes thanks to a touch of oak during winemaking. A unique experience for those that enjoy fine dining.