

BIJOU

Ciel de Lilac Rosé 2017 *AOP Coteaux-d'Aix-en-Provence*

ORIGIN	Coteaux-D'Aix-en-Provence
VARIETIES	Grenache (60%), Syrah (20%), Cabernet Sauvignon (20%)
SITE	Mediterranean climate with historical influences. The region is filled with shrubs and herbs such as rosemary, thyme and lavender to produce a wine with notable aromatics.
SOIL	Clay and limestone
VITICULTURE	About 160-200m altitude
YIELD	55 - 60 hl/ha
VINIFICATION	Traditional vinification: the grapes are harvested in the coolest hours from 3.30am. Fermented at 16 degrees celsius
TASTING NOTES	A pale pink wine with minerality and a subtle palate of rose petals, strawberries and white peaches. All perfectly combined with a refreshing acidity and a long finish.
FOOD PAIRINGS	Sushi, cold meats, Asian cuisine, fine vegetarian foods, salads such as Nicoise.
PERFECT DISH	Serve with a light lemon and chicken tagine.
ANALYSIS	Alcohol 12.5% / 3.14pH / RS <2g/l
MEDALS	Gold Foire d'Avignon 2017 

