

# BIJOU

## *Topaz Rouge Cuvée Exceptionnelle 2015* *AOP Costières de Nîmes*

ORIGIN	AOP Costières de Nîmes
VARIETIES	Syrah 60%, Grenache 30%, Marselan 10%
SITE	The Mistral wind plays an important part in cooling the vineyard during the warmer periods. The cooler night time temperatures help retain the purity and freshness of the red fruit character.
SOIL	Pebbles on clay-limestone earth.
VITICULTURE	40 to 45 year old vines
YIELD	An average of 40hl/ha
VINIFICATION	Topaz Cuvée Exceptionnelle undergoes maceration on the skins for 1 month before undergoing malolactic fermentation in tank to create a richer and creamier texture. The wine is then aged for 12 months in French oak barrels to give a subtle and spicy flavour. 1/3 <sup>rd</sup> new / 1/3 <sup>rd</sup> 1 year fill / 1/3 <sup>rd</sup> 2 year fill
TASTING NOTES	The wine is garnet in colour with a nose of red fruit and wild herbs. The palate is full of wild berry and herbaceous notes, leading to satisfying liquorice-edged tannins. It is built to last and will develop more dried fruit characteristics over the next 3 to 5 years.
FOOD PAIRINGS	Perfect with meats such as beef, duck and pork.
ANALYSIS	Alcohol 13.7% pH 3.66 RS 1.3 g/l

