

BIJOU

Lava & Magma Rosé 2017 *AOP Saint Chinian*

ORIGIN	Saint Chinian
VARIETIES	Grenache (33%), Syrah (33%), Cinsault (34%)
SITE	Well tended, modern vineyards and ancient bush vines in arid garrigue.
SOIL	Clay, Limestone
VITICULTURE	The name Lava & Magma was given due to the ancient vines growing on volcanic soils. This gives the wine minerality and freshness. The region also benefits from a high altitude of around 200m and is influenced by the Mediterranean creating it's own unique microclimate.
YIELD	Low yields of 45hl/hectare
VINIFICATION	The Grenache, Syrah and Cinsault grapes are harvested early in the morning to retain maximum freshness. These are quickly destemmed and direct pressed for gently colour extraction. Lava & Magma then undergoes a cool fermentation which lasts just under three weeks. Each variety is vinified separately and then carefully blended together.
TASTING NOTES	A beautiful delicate, pale pink with aromas of wild strawberries and lemon zest. The palate has expressive summer fruits combined with a refreshing acidity.
FOOD PAIRINGS	The perfect accompaniment to canapés, white meat, fish and salads. Try with grilled sea bass with a garlic and herb crust and a side of roasted vegetables.
ANALYSIS	Alcohol 13% pH 3.46 RS 0 g/l

