


BIJOU

Le Bijou de Sophie Valrose Rosé 2017 AOP Cabrières

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| 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>  |

