

BIJOU

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

ORIGIN	AOP Coteaux-d'Aix-en-Provence
VARIETIES	(50%) Grenache, (30%) Cabernet Sauvignon, (20%) Syrah,
SITE	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	The region benefits from a Mediterranean climate with low rainfall and frequent Mistral winds, as well as an altitude of 300m.
YIELD	55-60 hl/ha
VINIFICATION	Traditional vinification: the harvest takes place during September and October and the grapes are harvested in the coolest hours of the morning. After the harvest the grapes are sent to a pneumatic press and then a cold fermentation takes place with selected yeasts for 15 days. The juice is then blended, filtered and stabilized in stainless steel tanks before bottling it.
TASTING NOTES	A pale pink wine with minerality and a subtle palate of rose petals, red fruits and white peaches. All perfectly combined with a refreshing acidity and a long finish.
FOOD PAIRINGS	Sushi, Asian cuisine, fine vegetarian foods, salads such as Nicoise.
PERFECT DISH	Serve with a light lemon and chicken tagine.
ANALYSIS	Alcohol 13% / 3.14pH / RS <2g/l
MEDALS	Gold Foire d'Avignon 2017 Silver Global Rosé Masters 2018 Gold CWSA 2018   

