

# BIJOU

## *Le Bijou de Sophie Valrose Rouge AOP Cabrières*

ORIGIN	AOP Cabrières
VARIETIES	(50%) Grenache, (50%) Syrah
SITE	Well tended bush vines grown on volcanic soils.
SOIL	Volcanic Schist, Clay and Sandstone
VITICULTURE	Old vines with an average age of 30 years to give Bijou its concentrated flavours.
YIELD	42hl/ha with a density of 4000-5000 vines per hectare.
VINIFICATION	Carefully selected hand-harvested grapes are destemmed and gently crushed. Indigenous yeasts are used for fermentation in stainless steel vats which lasts between 18-20 days. Traditional technique with pumping over and punching down twice a day to extract optimum amount of flavour. Syrah and Grenache are vinified separately before being carefully blended together to create the perfectly balanced wine.
TASTING NOTES	The palate is full-bodied, combining intensity with finesse and smooth tannins. Blackcurrant, plum and raspberry flavours lead to a lingering liquorice finish.
FOOD PAIRINGS	Perfect with roast beef. Try pairing with duck breast and hoisin sauce.
ANALYSIS	Alcohol 13.5% / pH3.7 / RS <2g/l
MEDALS	Gold at Gilbert and Gaillard 2017 Gold Concours de Macon 2017 Bronze CWSA 2017 

