

BIJOU

Ciel de Lilac Rosé 2019 AOP Coteaux d'Aix en Provence

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| ORIGIN | AOP Coteaux d'Aix en Provence |
| VARIETIES | (50%) Grenache, (30%) Syrah, (20%) Cabernet Sauvignon |
| SOIL | Clay and Limestone |
| SITE | The region is teeming with shrubs and herbs such as rosemary, thyme and lavender to produce a wine with notable aromatics |
| YIELD | Av. 55 hl/ha |
| VINIFICATION | Traditional vinification: the harvest takes place during September and the grapes are harvested in the coolest hours of the morning when temperatures are sub 12°C. The grapes are sent to a pneumatic press and a cold fermentation takes place with selected yeasts for 15 to 18 days. Each varietal is fermented separately. Blending, filtering and stabilising in stainless steel tanks are the final steps before bottling in our exquisite packaging. |
| TASTING NOTES | Beautifully pale, bursting with aromas of strawberry and rose petals. The nose is complex with intriguing notes of lavender and redcurrant. The wine's interesting and aromatic profile is largely due to the inclusion of Cabernet Sauvignon. |
| FOOD PAIRINGS | Well suited to fine cuisine. The aromatics marry particularly well with charcuterie and truffles. |
| ANALYSIS | Alcohol 13% / 3.14pH / RS < 2g/l |
| AWARDS | 90 points (Silver medal) International Wine Challenge 2018 & 2019 Bronze 87 points Decanter 2019 Gold medal Gilbert & Gaillard 2018 5/5 Harpers Wine Stars 2018 Gold CWSA 2018 |

