

BIJOU

MA CHÉRIE BRUT NV SPARKLING ROSÉ

ORIGIN	Sud de France
VARIETIES	(60%) Grenache, (25%) Syrah, (15%) Ugni Blanc
SOIL	Clay and Limestone
SITE	Located at altitude, the young vines are harvested early in order to retain the fresh acidity levels in the grapes required for sparkling wine
VINIFICATION	The grapes are pressed on arrival at the winery. The musts are then cleansed and cold stabilised for min. 24 hours. Fermentation is temperature controlled in order to preserve the aromatics. The wines are racked and left on fine lees before fining and filtering.
SPARKLING METHOD	Charmat: The addition of sugars and selected yeasts to the wine at 18°C starts the 2nd fermentation in stainless steel tanks. These are equipped with an agitator so that the yeasts and sugars are kept in suspension.
TASTING NOTES	A beautiful pale-salmon colour. It has a charming nose with delicate notes of wild strawberries and orange blossom. The bubbles are fine and the palate bursts with ripe red fruit aromas.
FOOD PAIRINGS	Delicious paired with pastries, cheesecake and a whole array of desserts.
ANALYSIS	Alcohol 12% / Pressure 5.5 bars / Dosage 10 g/l BRUT



The naming of Ma Chérie:

Determined to produce the best wine in the South of France, our winemaker spent all of his time working in the vineyards or at the winery, thereby leaving his family behind. In French we have an expression “Derrière tout grand homme se cache une femme” (“Behind every great man there is a great woman”) which could not be more accurate. Our Sparkling rosé is dedicated to all of the incredible women who support their husbands on a daily basis and encourage them to pursue their goals. We should celebrate our achievements but more importantly we should always celebrate our loved ones and all that they do.