

BIJOU

Jolie Terre de Providence Rosé 2019 IGP Pays d'Oc

ORIGIN	IGP Pays d'Oc
VARIETIES	(50%) Grenache, (50%) Syrah
SOIL	Old volcanic soil composed of 70% schist
SITE	Balance of well tended, modern vineyards and old bush vines in arid garrigue.
YIELD	25-50 year old vines. Maximum yields of 47hl/ha
VINIFICATION	The grapes for Cuvée Jolie Terre de Providence are carefully selected by hand, de-stemmed and then gently crushed. Indigenous yeasts are used to ferment the wine for 15 to 18 days in temperature controlled stainless steel vats. Fermentation takes place at low temperatures of 14-16 °C to preserve the delicate fruit flavours. Each grape variety is harvested and vinified separately and then finally blended together to create a super example of Southern French Rosé.
TASTING NOTES	Jolie Terre de Providence has a delicate 'Provençal' pink colour and expresses delicious aromas of bright berry fruit, floral honeysuckle and citrus. The palate is light and fresh while full-flavoured. There is a wonderful crunchy and refreshing acidity on the finish.
FOOD PAIRINGS	Perfect as an accompaniment to canapés and aperitifs. Additionally excellent with Mediterranean cuisine and seafood, especially shellfish.
ANALYSIS	Alcohol 12.5% / pH 3.64 / RS 0.26 g/l



The naming of the Cuvée:

The name 'Terre de Providence' makes reference to nature's care and protection of the Earth or 'Terre'. Without this 'providence', the terroir would not be how it is today. Cuvée Jolie is inspired by Picasso and our love for art. "Ma Jolie" was both a popular French song of the early twentieth century and the nickname he gave his lover, Eva Gouel.