

# BIJOU

Jolie Terre de Providence Blanc 2019  
IGP Pays d'Oc

<b>ORIGIN</b>	IGP Pays d'Oc
<b>VARIETIES</b>	(50%) Chardonnay, (50%) Viognier
<b>SOIL</b>	Clay and Limestone
<b>SITE</b>	Grapes sourced from selected vineyards in the foothills of the Black Mountain around the appellations of Saint Chinian, Faugères and Côteaux de Languedoc.
<b>YIELD</b>	60 hl/ha
<b>VINIFICATION</b>	Chardonnay and Viognier grapes are harvested early in the morning to retain maximum freshness. These are quickly de-stemmed and direct pressed to separate the jus from the skins. Jolie Terre de Providence then undergoes a cool fermentation which lasts just under three weeks. Each variety is vinified separately and then carefully blended together.
<b>TASTING NOTES</b>	Jolie Terre de Providence is a fresh, pale lemon colour in the glass. A nose combining primary citrus fruits and white peaches, spring flowers and honeysuckle. The palate is rich and refreshing with a livewire acidity that keeps your taste buds tingling. Jolie Terre de Providence is perfect with or without food.
<b>FOOD PAIRINGS</b>	Perfect as an accompaniment to canapés and aperitifs. Additionally excellent with fish and shellfish.
<b>ANALYSIS</b>	Alcohol 12.5% / RS < 2 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