

BIJOU

Le Bijou de Sophie Valrose Rouge 2018

IGP Coteaux de Béziers

ORIGIN	IGP Coteaux de Béziers
VARIETIES	(50%) Cabernet, (50%) Merlot
SOIL	Galets roulés, similar to AOP Chateau Neuf du Pape
SITE	Well tended vines grown on cool soils that drain well whilst reflecting both heat and light which promotes the maturity of grape bunches.
YIELD	25-50 year old vines. Maximum yields of 60hl/ha
VINIFICATION	Carefully selected parcels are de-stemmed and gently crushed on arrival at the winery. Thermovinification helps extract colour and tannins from the skins before indigenous yeasts commence fermentation in stainless steel vats, carried out between 20-25°C with micro-oxygenation. Traditional techniques used to extract optimum amount of flavour. The Cabernet and Merlot are vinified separately before being carefully blended together. The wine then spends time ageing in oak barrels to create the perfectly balanced wine.
TASTING NOTES	Medium bodied palate, combining intensity, depth and smooth tannins. Deep aromas of blackcurrant, blackberries and plum with warm notes of vanilla and spice lead to a long, lingering finish.
FOOD PAIRINGS	Perfect with roast beef. Try pairing with duck breast and hoisin sauce.
ANALYSIS	Alcohol 13.5% / RS < 4 g/l



The Legend of Sophie Valrose:

Le Bijou de Sophie Valrose is named after a lady who worked in the Languedoc vineyards during the late 19th century and became something of a local hero. At the time, it was largely women who worked in the vineyards; pruning and harvesting the vines. Sadly these women were often mistreated, over-worked and under-paid. Sophie fought for women's rights and drastically improved the conditions for her fellow female workers in the vineyard in which she worked. Bijou is a tribute to her memory and we share her story on the back of every bottle sold. Our wines are made from grapes sourced from handpicked bush vines alike those that Sophie would've harvested herself many

SOPHIE VALROSE