BIJOU

Le Chic Sauvignon Blanc 2019

IGP Pays d'Oc

ORIGIN	IGP Pays d'Oc
VARIETIES	(100%) Sauvignon Blanc
SOIL	Clay and Limestone
SITE	Grapes sourced from selected vineyards in the foothills of the Black Mountain around the appellations of Saint Chinian, Faugères and Coteaux de Languedoc.
YIELD	60 hl/ha
VINIFICATION	The Sauvignon Blanc grapes are picked in the early hours of the morning before being direct pressed and the skins are quickly separated from the *jus* in order to preserve a pale, straw coloured wine. They then undergo cool, long fermentation (12-14°C for 3 weeks) with indigenous yeasts in stainless steel vats. This practice enhances the aromatic characteristics. The wine is stabilised and filtered before filling the pouches.
TASTING NOTES	A dry and aromatic white wine produced from 100% Sauvignon Blanc. Elegant notes of green apple, grapefruit and hints of jasmine come together beautifully in the glass. A crisp, refreshing and truly French Sauvignon Blanc.
FOOD PAIRINGS	Perfect accompaniment to white meats, pasta and seafoods. Try with barbecued chicken with a mango and lime glaze.
ANALYSIS	Alcohol 12.5% / pH 3.35 / RS 3.61 g/l

Key Benefits of the Pouch:

- Wine stays fresh for up to 30 days after opening
- Significantly lower carbon footprint thanks to the lightweight packaging and economy of space (approx. 80% lower than standard 75cl glass bottles)
- Built in handle for practicality and ease of transport – great for days out
- Perfectly suited to beaches, barbecues, picnics, poolside, parties, you name it!
- Suitable for vegans