

BIJOU

Ciel de Lilac Rosé 2020
AOP Coteaux d'Aix en Provence

ORIGIN	AOP Coteaux d'Aix en Provence
VARIETIES	Grenache 50%, Cinsault 40%, Syrah 10%
SOIL	Clay and limestone stone
SITE	Located in the foothill of the mont Saint Victoire, at an altitude of 300/400 meters which provides increased sun exposure and cool nighttime temperatures, that allow the vines to recuperate.
YIELD	Average 55 hl/ha
VINIFICATION	The harvest takes place at the end of August and the grapes are picked in the early hours of the morning when temperatures are at their lowest. The grapes are sent to a pneumatic press and a cold fermentation takes place with selected yeasts for 15 to 18 days. Each variety is fermented separately. Blending, filtering and stabilising in stainless steel tanks are the final steps before bottling in our exquisite packaging.
TASTING NOTES	Beautifully pale, bursting with aromas of strawberry and rose petals. The nose is complex with intriguing notes of lavender and redcurrant.. Complex and refreshing our traditional provincial blend immediately transports you to the French Riviera. Expect flavours of red currant, white peach and pink grapefruit balanced
FOOD PAIRINGS	Well suited to fine cuisine. The aromatics marry particularly well with charcuterie and truffles.
ANALYSIS	Alcohol 12.5% / 3.32pH / RS 1.03g/l
SUITABLE FOR VEGANS	No



AWARDS

90 points (International Wine Challenge 2018 & 2019)
Gold medal Gilbert & Gaillard 2018
5/5 Harpers Wine Stars 2018
Gold CWSA 2018
87 points Decanter 2019