

BIJOU

Jolie Terre de Providence Blanc 2020
IGP Pays d'Oc

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| ORIGIN | IGP Pays d'Oc |
| VARIETIES | (80%) Chardonnay, (20%) Viognier |
| 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 Côteaux de Languedoc. |
| YIELD | 60 hl/ha |
| VINIFICATION | The Chardonnay and Viognier grapes are harvested by hand early in the morning while temperatures are cooler in order to retain balanced acidity levels. These are quickly de-stemmed and direct pressed to separate the <i>jus</i> from the skins. Jolie Terre de Providence then undergoes a cool fermentation (between 14-17 °C) which lasts just under three weeks. The Chardonnay then spends a short time on the lees. Each variety is fermented separately and then carefully blended together. |
| TASTING NOTES | Jolie Terre de Providence is a fresh, pale lemon colour in the glass. A more gastronomic wine with a nose combining notable aromatics, citrus fruits and white floral notes. The palate is rich and refreshing with a livewire acidity that keeps your taste buds tingling. |
| FOOD PAIRINGS | Perfect as an accompaniment to white meats, fish and soft cheeses. |
| ANALYSIS | Alcohol 13% / RS 0 g/l |
| SUITABLE FOR VEGANS | Yes |



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.