

# BIJOU

Lava & Magma Rosé 2020  
AOP Cabrières

<b>ORIGIN</b>	AOP Cabrières
<b>VARIETIES</b>	(40%) Grenache, (40%) Syrah, (20%) Cinsault
<b>SOIL</b>	Volcanic
<b>SITE</b>	The high altitude vineyards are located around the Pic de Vissou, an extinct volcano in the Western Languedoc. The grapes are grown on ancient, low yielding bush vines.
<b>YIELD</b>	45 hl/ha
<b>VINIFICATION</b>	The Grenache, Syrah and Cinsault grapes are harvested early in the morning to retain maximum freshness. These are quickly destemmed and direct pressed for gently colour extraction. Lava & Magma 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>	The aromatic harmony of the Grenache and Syrah grapes combined with the volcanic soil gives Lava & Magma a perfect balance of summer berries against a soft palate of minerality.
<b>FOOD PAIRINGS</b>	Excellent with seafood, especially traditional provençal mussels.
<b>ANALYSIS</b>	Alcohol: 13% / pH: 3.46 / RS 0 g/L
<b>SUITABLE FOR VEGANS</b>	Yes



## The naming of the Cuvée:

Cuvée Lava & Magma takes its name from the amazing volcanic soil in and around the region where we source our grapes. The high altitude vineyards are located around the Pic de Vissou, an extinct volcano in the Western Languedoc.