

# BIJOU

## Le Chic Sauvignon Blanc 2020 IGP Pays d'Oc

<b>ORIGINE</b>	IGP Pays d'Oc
<b>VARIETIES</b>	100% Sauvignon Blanc
<b>SOIL</b>	Clay and limestone
<b>SITE</b>	Grapes sourced from selected vineyards in the foothills of the Black Mountain around the appellations of Saint Chinian, Faugères and Coteaux de Languedoc.
<b>YIELD</b>	60 hl/ha
<b>VINIFICATION</b>	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 juice in order to preserve a pale, straw coloured wine. They then undergo cool, long fermentation (13-16 °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.
<b>TASTING NOTES</b>	A dry and aromatic white wine produced from 100% Sauvignon Blanc. Elegant notes of green apple, citrus and hints of jasmine come together beautifully in the glass. A crisp, refreshing and truly French Sauvignon Blanc.
<b>FOOD PAIRINGS</b>	Perfect accompaniment to white meats, pasta and seafoods. Try with barbecued chicken with a mango and lime glaze.
<b>ANALYSIS</b>	Alcohol 12.5% / pH 3.35 / RS 3.61 g/l
<b>SUITABLE FOR VEGANS</b>	Yes



### 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 outdoor events
- Perfectly suited to beaches, barbecues, picnics, poolside, parties, you name it!