

BIJOU

Le Chic Rosé 2020
IGP Pays d'Oc

ORIGIN	IGP Pays d'Oc
VARIETIES	100% Grenache
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 Grenache grapes are harvested early in the morning to retain maximum freshness. These are quickly destemmed and direct pressed (pneumatic press) to gently extract the colour. The juice then undergoes a cool fermentation (12-14°C) which lasts just under three weeks. Each plot is vinified separately and then carefully blended together.
TASTING NOTES	The flavour profile is very much on the ripe red fruits and wild flowers. Our rosé is extremely pale, dry, and has more body than most Pays d'Oc wines.
FOOD PAIRINGS	The perfect accompaniment to canapés, white meat, fish and salads. Try with grilled sea bass with a garlic and herb crust and a side of roasted vegetables.
ANALYSIS	Alcohol 12.5% / pH 3.45 / RS 4.01 g/l
SUITABLE FOR VEGANS	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!



"This pretty pink southern French rosé comes in a pouch holding the equivalent of two bottles of wine. So not only is it more environmentally friendly (its carbon footprint is considerably lower than making and moving wine in glass bottles), it's also what I like to call lockdown-friendly. Stick it in the fridge and it'll stay in perfect condition for at least a month once opened. If it lasts that long, obviously. Crisp, dry and moreish, just as a good fridge-door rosé should be."

Knackered Mother, Daily Mail
17 January 2021