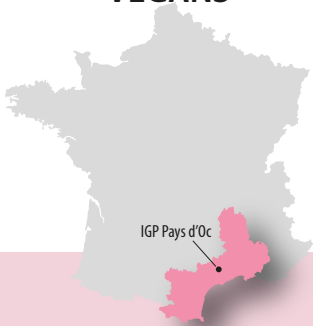


BIJOU

Pink Sands Rosé 202020
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 13% / pH 3.45 / RS 4.01 g/l
SUITABLE FOR VEGANS	Yes



The naming of the Cuvée:

Inspired by the stunning pink sand beaches of Harbour Island in the Bahamas; Pink Sands rosé captures the natural beauty of the idyllic Caribbean Islands and summer lifestyle.