

BIJOU

Le Bijou de Sophie Valrose Blanc 2020
IGP Coteaux de Béziers

ORIGIN	IGP Coteaux de Béziers
VARIETIES	(50%) Grenache Blanc, (30%) Vermentino, (20%) Roussanne
SOIL	Rolled stones
SITE	Combination of well-trellised vines and low yielding bush vines.
YIELD	25-50 year old vines. Maximum yields of 60hl/ha
VINIFICATION	The harvest takes place early in the morning to preserve the freshness and avoid any oxidation of the juices. The grapes are then pressed separately. The wine ferments in temperature-controlled vats at 13-16 degrees for almost 3 weeks with selected yeasts. This practice enhances the aromatic character of the varietals. The wine is then aged on fine lees.
TASTING NOTES	An elegant nose that combines a palate of ripe citrus fruits and hints of peach, balanced by a slight minerality and white floral notes of jasmine and elderflower. This indigenous Southern French blend results in a fresh yet full-bodied wine, which shines with peach and lime flavours.
FOOD PAIRINGS	Pair with fish, poultry and light salads.
ANALYSIS	Alcohol 12.5% / pH 3.36 / RS < 2 g/l
SUITABLE FOR VEGANS	Yes



High Environmental Value
Level 3 certified



The Legend of SOPHIE VALROSE

Le Bijou de Sophie Valrose is named after a lady who worked in the Languedoc vineyards during the late 19th century and became something of a local hero. At the time, it was largely women who worked in the vineyards; pruning and harvesting the vines. Sadly these women were often mistreated, over-worked and under-paid. Sophie fought for women's rights and drastically improved the conditions for her fellow female workers in the vineyard in which she worked. Bijou is a tribute to her memory and we share her story on the back of every bottle sold. Our wines are made from grapes sourced from handpicked bush vines alike those that Sophie would've harvested herself many years ago.