

BIJOU

ÉMINENCE 2020 IGP Coteaux de Béziers

ORIGIN IGP Coteaux de Béziers

VARIETIES Grenache (60%), Cinsault (35%), Rolle (5%)

SOIL Calcareous Clay & Limestone

SITE Two selected parcels of vines between the river Orb and the basin de Thau. Late ripening grape varieties (Grenache and Rolle) perform best on the coastline because sea breezes limit high daytime temperatures.

VINIFICATION The grapes are harvested in the early hours when temperatures are coolest (between 4am and 8am) in order to maintain balanced acidity levels. Direct pressing of the three grape varieties – pneumatic press (max 800 millibars) to avoid extracting any harsh, green flavours. The juices then undergo cold settling at low temperatures for 12 days to provide texture. Temperature controlled (16°C) alcoholic fermentation for each variety. 30% of Grenache oak fermented (French oak). Selected yeast adapted to each of the grape varieties are used. Cold stabilisation takes place before blending. Finally the wine is filtered and bottled.

TASTING NOTES Eminence is a complex and layered wine. The Grenache brings flavours of raspberry and redcurrant accompanied by notes of zesty citrus from the Rolle. The palate develops with emerging notes of vanilla and spice from the oak influence that lingers on the finish.

ANALYSIS Alcohol 12.5% / pH 3.64 / RS < 3 g/l.

SUITABLE FOR VEGANS Yes.



HEV Level 3 Certified

