

# BIJOU

Le Bijou de Sophie Valrose Rouge 2020  
Coteaux de Bézièrs

<b>ORIGIN</b>	IGP Coteaux de Bézièrs
<b>VARIETIES</b>	Grenache, Syrah, Carignan
<b>SOIL</b>	Galets roulés. The rolled stones offer good draining and reflect the heat and the light to promote the ripening of the grape bunches.
<b>SITE</b>	Well-tended trellised vines along the Mediterranean coast. Selected old Carignan vines to provide structure to the wine.
<b>YIELD</b>	25-50 year old vines. Maximum yields of 60hl/ha
<b>VINIFICATION</b>	Carefully selected parcels are de-stemmed and gently crushed on arrival at the winery. Fermentation in stainless steel vats carried out between 20-25°C with micro-oxygenation and daily pumping over in order to extract the optimum amount of tannins and flavour. The varietals are vinified separately before being carefully blended together. The wine is released at least 6 months following vintage.
<b>TASTING NOTES</b>	The palate is medium-bodied, combining intensity with finesse and smooth tannins. Cherry, redcurrant and notes of the garrigue flavours lead to a lingering liquorice finish.
<b>FOOD PAIRINGS</b>	Perfect with roast beef. Try pairing with duck breast and hoisin sauce.
<b>ANALYSIS</b>	Alcohol 13.5% / RS < 4 g/l
<b>SUITABLE FOR VEGANS</b>	Yes



HEV 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.