


BIJOU

Éminence de Bijou
AOP Languedoc Saint-Saturnin 2020 - 2021

ORIGIN	AOP Languedoc Saint-Saturnin
VARIETIES	Grenache, Syrah, Mourvèdre
SOIL	Poor calcareous-clay soils
SITE	A small appellation located in the foothills of the Larzac. 40km Northwest of Montpellier the warm Mediterranean climate is marked by a high rainfall (about 800mm per year) but also by dominant north-west winds which come down from Larzac and dry the grapes, thus avoiding the risks of frost and disease.
YIELD	Maximum 42 HL/Ha
VINIFICATION	Carefully selected hand-harvested grapes are destemmed and gently crushed. Fermentation in stainless steel vats for 18-20 days. Traditional winemaking with pumping over and punching down twice a day to extract optimum amount of flavour. The three varietals are vinified separately before being carefully blended and aged in concrete tanks for a minimum of 18 months.
TASTING NOTES	Eminence de Bijou is an excellent expression of the best terroirs in Languedoc with an elegant and enticing nose of fresh red fruits and violets. The palate is rich with aromas of ripe fruit and spices such as liquorice and garrigue. The tannins are well rounded, harmoniously integrated. Flavours linger on the finish.
FOOD PAIRING	To be enjoyed at 18°C, with grilled red meat, game or mature cheese
ABV	14%



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