

# BIJOU

Le Bijou de Sophie Valrose Rosé 2022  
IGP Coteaux de Béziers

ORIGIN	IGP Coteaux de Béziers
VARIETIES	(45%) Cinsault, (40%) Grenache, (10%) Caladoc, (5%) Syrah
SOIL	Cool alluvial clay
SITE	Combination of well-trellised vines and low yielding bush vines.
YIELD	25-50 year old vines. Maximum yields of 60hl/ha
VINIFICATION	The grapes are harvested early in the morning when temperatures are cooler in order preserve fresh acidity and balanced sugar levels. They are then directly pressed and the Syrah grape undergoes light maceration on its skins. Long and cool vinification takes place in order to maximise the flavour profile. Finally, after fermentation the four varietals are blended together before finding clarification and stabilization.
TASTING NOTES	Le Bijou de Sophie Valrose is a beautifully pale, salmon-coloured rosé. Elegantly fragrant, with aromas of wild strawberries, citrus and delicate floral notes. Round and creamy on the palate, with a refreshing acidity and silky smooth finish.
FOOD PAIRINGS	The perfect accompaniment to canapés, white meats, fish and salads.
ANALYSIS	Alcohol 12.5% / pH 3.64 / RS < 4 g/l.
SUITABLE FOR VEGANS	Yes
PACKAGING	Lightweight bottle (440g) and silver screw cap



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.