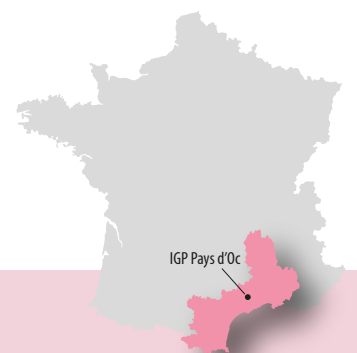
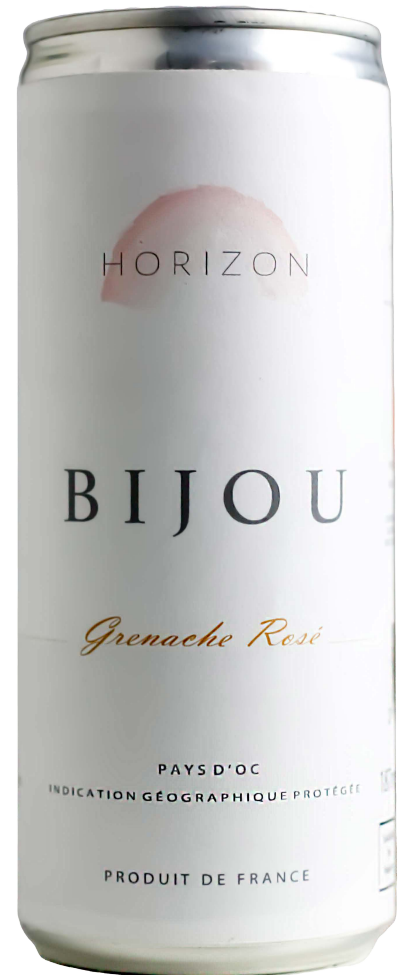


BIJOU

HORIZON 2022
IGP Pays d'Oc

ORIGIN	IGP Pays d'Oc
VARIETIES	(100%) Grenache
SOIL	Clay and Limestone
SITE	The grapes are sourced from a balance of well tended, modern vineyards and old bush vines in arid garrigue.
YIELD	60 hl/ha
VINIFICATION	The Grenache grapes are harvested early in the morning to retain maximum freshness. These are quickly de-stemmed and direct pressed (pneumatic press) to gently extract the colour. The juice then undergoes a cool fermentation (12-14°C) which lasts just under three weeks. Although this is a 100% Grenache rosé, each Grenache plot is vinified separately and then carefully blended together.
TASTING NOTES	The flavour profile focusses on the ripe red fruits such as wild strawberry and redcurrant with subtle notes of cherry blossom. Our rosé is extremely pale, dry, and has a well structured, round body. A truly delicious, easy drinking summer rosé.
FOOD PAIRINGS	Delicious paired with shellfish and Mediterranean salads. Try with a prawn bisque.
ANALYSIS	Alcohol 12.5% / pH 3.45 / RS 4.01 g/l
SUITABLE FOR VEGANS	Yes



Key Benefits of the Small Formats:

- 28 times more efficient to recycle than bottles
- Convenient and portable size - great for wine on the go
- Supporting stock control and revenue rationalisation via single sku uplift rotation
- Single serve pours and mini bars
- Perfect for parties, festivals or a day out.
- For people who tend to drink less and waste less
- Suitable for vegans