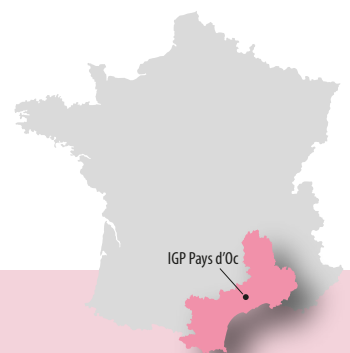


# BIJOU

HORIZON 2022  
IGP Pays d'Oc

<b>ORIGIN</b>	IGP Pays d'Oc
<b>VARIETIES</b>	(100%) Grenache
<b>SOIL</b>	Clay and Limestone
<b>SITE</b>	The grapes are sourced from a balance of well tended, modern vineyards and old bush vines in arid garrigue.
<b>YIELD</b>	60 hl/ha
<b>VINIFICATION</b>	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.
<b>TASTING NOTES</b>	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.
<b>FOOD PAIRINGS</b>	Delicious paired with shellfish and Mediterranean salads. Try with a prawn bisque.
<b>ANALYSIS</b>	Alcohol 13% / pH 3.45 / RS 4.01 g/l
<b>SIZES AVAILABLE</b>	75cl standard bottle / 37.5cl half bottle / 18.7cl mini
<b>SUITABLE FOR VEGANS</b>	Yes



## Key Benefits of the Small Formats:

- 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