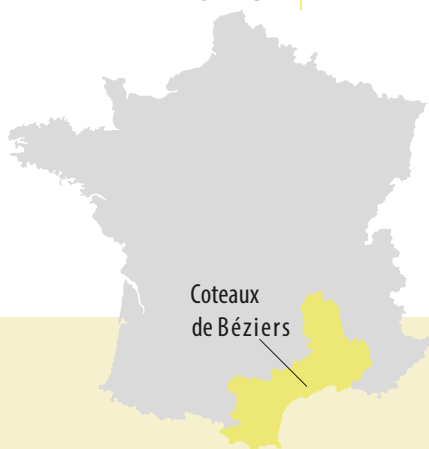


BIJOU

Le Bijou de Sophie Valrose Blanc 2023
Coteaux de Bézièrs

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|---------------------|---|
| ORIGIN | Coteaux de Bézièrs |
| VARIETIES | Sauvignon Blanc Cool |
| SOIL | Alluvial-clay soils |
| SITE | Well-trellised vineyards located between the Bassin de Thau and Gruissan |
| VINIFICATION | Our grapes were hand-selected from the best sustainably farmed vineyards in Coteaux de Bézièrs, where the local offshore winds balance the warm Mediterranean climate and allow the fruit to develop complexity whilst preserving their acidity. We pick at night and on three dates. Destemming, gentle direct pressing with minimal skin contact followed by cool fermentations in stainless steel tanks. |
| TASTING NOTES | Fresh and aromatic with intense notes of ripe grapefruit and citrus fruits. On the palate it is crisp and vivid with good length and a hint of salinity on the finish. |
| FOOD PAIRINGS | Perfectly complements oil-based pasta dishes, salads topped with grilled salmon or chicken and cheese platters. |
| ABV | 12.5% |
| SUITABLE FOR VEGANS | 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.