



TRIALTO

Wines of People, Place and Time*

BIJOU

\$19.99*

* Suggested retail price

Le Bijou de Sophie Valrose *IGP Côteaux de Béziers* *2022*

HVe3 HVe3  Sustainable

	Product code	53149
	Format	12x750ml
	Listing type	MBLL - Specialty listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Indication Géographique Protégée (IGP)
	Region	Provence
	Classification	Not applicable
	Varietal(s)	Cinsault 45 %
	Varietal(s)	Grenache 40 %
	Varietal(s)	Caladoc 10 %
	Varietal(s)	Syrah 5 %
	Colour	Rose

ABOUT THIS WINERY

Bijou first began in Cabrières, a tiny and idyllic region in the Languedoc-Roussillon just 30km north from the Mediterranean. This charming little village is dominated by the Pic de Vissou, an extinct volcano that provides our vineyards with very unique soil types. They have since expanded production into Provence and elsewhere.

Their focus has always been to make truly authentic wines that are delicious, elegant and reflect the local terroir.

TASTING NOTES

A beautiful pale salmon colored rosé. Elegantly fragrant, with aromas of wild strawberries, citrus and delicate floral notes. Round and creamy on the palate, with ripe red berry flavors and a soft minerality. Nicely balanced with refreshing acidity and a silky smooth finish.

PRODUCT NOTES

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 working conditions for her fellow women in the vineyard in which she worked. Bijou is a tribute to her memory and we sha...

PRODUCTION NOTES

The grapes are sourced from low-yielding old vines on the sloping hillsides of various vineyards in the Languedoc-Roussillon region of southern France. The areas are made up of old volcanic soils composed of high-quality grapes with great structure and freshness.

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The grapes are hand-harvested, de-stemmed and gently crushed. Indigenous yeasts are used to ferment the wine for 15 to 18 days in temperature controlled stainless vats. Fermentation takes place at low tem...

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BIJOU



Gold Medal
Global Rosés Masters
Competition

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