













## BIJOU

### Éminence de Bijou Rosé 2021

**\$28.53\***

\* Suggested retail price

# BIJOU

|  |                       |  |
|--|-----------------------|--|
|  | Product code          | 866487                                 |
|  | Format                | 6x750ml                                |
|  | Listing type          | Open                                   |
|  | Status                | Unavailable                            |
|  | Type of product       | Still wine                             |
|  | Country               | France                                 |
|  | Regulated designation | Indication Géographique Protégée (IGP) |
|  | Region                | Provence                               |
|  | Varietal(s)           | Grenache 60 %                          |
|  | Varietal(s)           | Cinsault 35 %                          |
|  | Varietal(s)           | Rolle 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

Éminence is a complex and layered wine. The Grenache brings flavours of raspberry and redcurrant accompanied by notes of zesty citrus from the Rolle. The palate develops with emerging notes of vanilla and spice from the oak influence that lingers on the finish.

#### PRODUCTION NOTES

We harvest early in the morning to retain freshness and gently press to avoid extracting unripe flavours. The majority of the grapes undergo temperature controlled fermentations (16°C). We have also decided to leave the wines on their fine lees for 10 days post fermentation to enhance the creamy texture. Éminence de Bijou is a serious, elegant and complex rosé that pairs excellently with food and will evolve in the bottle.



**- 91 Points -**  
Gismondi on Wine

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