

BIJOU

Rosé Le Chic 2020

\$13.09*

* Suggested retail price

BIJOU

| | Product code | 37260 |
|----------|-----------------------|------------------------------------|
| ióÓ | Format | 6x1500ml |
| | Listing type | MBLL - Specialty listing |
| Ĺ | Status | Unavailable |
| | Type of product | Still wine |
| | Country | France |
| Ø | Regulated designation | Protected geographiacal indication |
| _ | | |
| 9 | Region | Pays d'Oc |
| V | Region Varietal(s) | Pays d'Oc Grenache 100 % |
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| 100 | Varietal(s) | Grenache 100 % |



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

Bursting with flavours of ripe red fruits and wild flowers. This rosé is extremely pale, dry, and has more body than most Pays d'Oc wines. The perfect accompaniment to canapés, white meat, fish and salads. Try with grilled sea bass with a garlic and herb crust and a side of roasted vegetables.

PRODUCT NOTES

Grapes sourced from selected vineyards in the foothills of the Black Mountain around the appellations of Saint Chinian, Faugères and Coteaux de Languedoc.

PRODUCTION NOTES

The Grenache grapes are harvested early in the morning to retain maximum freshness. These are quickly destemmed 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. Each plot is vinified separately and then carefully blended together.



MELANIE ELDRIDGE

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