



TRIALTO

Wines of People, Place and Time*

BIJOU

Éminence de Bijou Rosé 2021

BIJOU



91 POINTS



The Eminence, undoubtedly a link to the old Papal summer home, is a 60/35/5 mix of grenache/cinsault/rolle grown over calcareous clay and limestone, some inland, some on the coast. The fruit is all direct dressed, hence the barely there colour, and cold settled for 12 days before fermenting. 30 percent of grenache is fermented in French oak for more texture and complexity. I love the subtle colour and raspberry infused with a zesty lemon undercurrent from the rolle (vermentino). Spice and vanilla make for a perfect rendition of rosé with style. A wonderful statement for Coteaux de Beziers fruit and a true gastronomic wine.



About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.



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