

BIJOU

ÉMINENCE DE BIJOU PINOT NOIR 2024

ORIGIN	Haute Vallée de l'Aude
VARIETIES	Pinot Noir
ABV	13%
pH	3.58
RESIDUAL SUGAR	< 1 g/l
YEILD	44hL / Ha
FARMING	HVE Certified
SOIL	Calcareous Clay & Limestone
VINTAGE	The 2024 vintage in the Haute Vallée de l'Aude brought contrasting conditions, with a dry start followed by heavy rain in May and June that increased mildew pressure. A sunny summer and cool nights, however, ensured excellent balance and freshness in the reds. Pinot Noir performed well, achieving full ripeness while retaining bright acidity and fine tannins. The resulting wines show purity, tension, with precise red fruit aromas and a refined, elegant structure.

RANGE

Eminence de Bijou demonstrates Southern France's ability to produce site-driven wines of exceptional quality and individuality. The range focuses on overlooked vineyards in the Languedoc, allowing altitude, soils and climate to define each wine through careful winemaking. Produced in limited quantities, these wines are made for gastronomy and for consumers seeking character and authenticity.

SITE

The grapes are sourced from the best sites above Limoux between 400 and 450m above sea level. The unique terroir of this region is distinguished by a set of microclimates where, exposed to inland coolness and humidity, and a wider diurnal range, the grapes benefit from a longer growing season to ripen slowly.

VINIFICATION

After cold pre-fermentative maceration, followed by alcoholic fermentation and daily punching down, the wine is then aged for 6 months in a combination of 3 vessels: stainless steel, conical wooden vats and 365L French oak barrels from Nevers and Tronçais before blending. The result is a fine expression of Pinot Noir from the Pyrenees.

FOOD PAIRINGS

It is a perfect wine for roasted poultry and salmon; lamb stew served with roasted vegetables. Mushroom risotto, Charcuterie and cheese board, Pâté or terrine, and so much more.

TASTING NOTES

Eminence is a complex and layered wine. With a deep ruby colour, a generous nose of pure cherries and red fruits, on the palate it is balanced, round and linear. It is fresh with a lovely fine-tannic structure.

DIETARY

Suitable for Vegans and Vegetarians.



PYRENEES MOUNTAINS

MEDITERRANEAN SEA