

BIJOU

BIJOU LE CHIC
2025

ORIGIN	Pays d'Oc
VARIETIES	Grenache Noir
ABV	12%
pH	3.17
RESIDUAL SUGAR	4 g/l
YEILD	60 hL/Ha
FARMING	HVE Certified
SOIL	Schist-dominated soils
VINTAGE	The 2025 vintage in Pays d'Oc was marked by a wet spring that replenished water reserves, followed by intense summer heat that led to early harvesting inland. Timely rainfall and cooler nights in August slowed ripening and helped preserve acidity, allowing rosé grapes to be picked at optimal balance. The resulting wines show freshness, precise fruit and good tension, with moderate alcohol and clean, vibrant aromatics.

RANGE Bijou Le Chic redefines convenience without compromising quality. Offered in single-varietal wines in innovative, ultra-sustainable cans and pouches, the range combines portability, freshness, and responsible production. Designed for on-the-go enjoyment, outdoor gatherings, and a younger, experience-driven audience.

SITE Grapes sourced from selected vineyards in the foothills of the Black Mountain between the appellations of Saint Chinian and Faugères.

VINIFICATION The Grenache grapes are harvested early in the morning to preserve freshness, then rapidly de-stemmed and gently direct-pressed using a pneumatic press to control colour extraction. Fermentation takes place at cool temperatures of 12–14 °C over just under three weeks to retain aromatic purity. Each Grenache parcel is vinified separately before careful blending to achieve balance and consistency.

TASTING NOTES This rosé shows aromas of wild strawberry and redcurrant, with a subtle floral note of cherry blossom. Pale in colour and dry in style, the palate is well balanced with a rich texture and a fresh, fruit-led finish, making it an easy and refreshing rosé to enjoy.

FOOD PAIRINGS Ideal with salads, grilled vegetables and seafood, and well suited to outdoor gatherings, picnics, boats and festivals.

DIETARY Suitable for Vegans and Vegetarians.

