

# BIJOU

LE BIJOU DE SOPHIE VALROSE CHARDONNAY  
2025

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| ORIGIN         | Haute Vallée de L'Aude   |
| VARIETIES      | Chardonnay   |
| ABV            | 13%  |
| pH             | 3.38   |
| RESIDUAL SUGAR | < 1 g/l  |
| YEILD          | 44hL / Ha  |
| FARMING        | HVE Certified  |
| SOIL           | Calcareous Clay & Limestone.   |
| VINTAGE        | The 2025 vintage around Limoux saw accelerated ripening due to sustained summer heat, bringing an earlier harvest for Chardonnay. Careful vineyard monitoring and timely picking were key to preserving acidity and avoiding excessive alcohol. Benefiting from the inland climate and cooler nights, the resulting wines show freshness, precision and balance, with ripe citrus fruit, controlled richness and a clean, mineral-driven finish. |

**RANGE** | Le Bijou de Sophie Valrose is a tribute to women in wine, built around the pure expression of each grape variety. Sourced from carefully selected Languedoc vineyards, the range delivers best-in-class wines defined by freshness, balance, and consistency. Produced to overdeliver at their price point, these award-winning wines are ideal benchmarks for premium by-the-glass listings.

**SITE** | The grapes are sourced from the best sites in the foothills of the Pyrenees between 450 and 500m 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** | Cold maceration on the skins for 4 hours. Pressing of the grapes, cold static must settling and fermentation at 16°C with selected yeasts. Racking and ageing for 2 months on fine lees to add texture, flavour and complexity whilst retaining a crisp, refreshing, ripe fruit finish.

**FOOD PAIRINGS** | This Chardonnay is elegant and well-balanced. It pairs seamlessly with any fish dish and is equally enjoyable as an aperitif.

**TASTING NOTES** | Le Bijou de Sophie Valrose combines volume and freshness. White flowers on the nose evolves into notes of citrus and white-fleshed fruits on the palate with a mineral finish.

**DIETARY** | Suitable for Vegans and Vegetarians.

