

# BIJOU

LE BIJOU DE SOPHIE VALROSE ROSÉ  
2025

ORIGIN	Coteaux de Béziers
VARIETIES	(45%) Cinsault, (40%) Grenache, (10%) Caladoc, (5%) Syrah
ABV	12%
pH	3.56 g H <sub>2</sub> SO <sub>4</sub> /L
RESIDUAL SUGAR	2.91 g/l
YEILD	60hL/Ha
FARMING	HVE Certified
SOIL	Cool alluvial clay.
VINTAGE	In Coteaux de Béziers, the 2025 harvest began early on 19th August, driven by temperatures running around 1.8°C above the long-term average. Thanks to precise, technology-led decision-making in the vineyards, we were able to respond with agility, limiting hydric stress and picking whites and rosés quickly at optimal maturity. The grapes came in ripe and generous, yet with strong malic acidity, giving well-balanced juices from the very start of fermentation.

**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** | Combination of carefully well-trellised vines and low yielding bush vines.

**VINIFICATION** | The grapes are harvested early in the morning when temperatures are cooler in order preserve fresh acidity and balanced sugar levels. They are then directly pressed and the Syrah grape undergoes light maceration on its skins. Long and cool vinification takes place in order to maximise the flavour profile. Finally, after fermentation the four varietals are blended together before finding clarification and stabilization.

**TASTING NOTES** | Le Bijou de Sophie Valrose is a beautifully pale, salmon-coloured rosé. Elegantly fragrant, with aromas of wild strawberries, citrus and delicate floral notes. Round and creamy on the palate, with a refreshing acidity and silky smooth finish.

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

