

BIJOU

Éminence de Bijou 2023 Haute Vallée de l'Aude

ORIGIN Haute Vallée de l'Aude

VARIETIES Chardonnay

SOIL Calcareous Clay & Limestone

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 direct pressing and cold settling, the grapes are fermented and matured for 5-6 months in a combination of 3 vessels: thermo-regulated stainless steel, 365L French oak barrels from Nevers and Tronçais and older truncated wooden vats to allow micro oxygenation. The result is a cool-climate and structured expression of Chardonnay from the Pyrenees.

TASTING NOTES Eminence is a complex and layered wine. This wine offers bright peach, lemon, pineapple, and melon. The wine exhibits a nutty essence and subtle brioche. The oak subtly surfaces on the finish, offering structural support and a touch of spice. Elegantly balanced with a lingering finish carried by the acidity.

ABV Alcohol 13%

SUITABLE FOR VEGANS Yes.



HEV Level 3 Certified



Limoux

La Haute Vallée de l'Aude

A **southern French region** of canyons and enchanting gorges, reveals a terraced landscape extending from hillside vineyards to the snowcapped peaks of the Pyrenees. We have carefully selected the best cooler sites in the foothills just outside the Limoux appellation area (400 – 450 meters above sea level) where the **altitude**, coupled with cool nights, moderates the mild summer climate. The Haute Vallée de l'Aude terroir imparts a touch of distinction, ensuring our wines strike the right balance, embodying both **freshness** and **natural acidity**.