

# BIJOU

## BIJOU TERRE DE PROVIDENCE CHARDONNAY 2025

ORIGIN	Pays d'Oc
VARIETIES	Chardonnay
ABV	13%
pH	3.38
RESIDUAL SUGAR	< 1 g/l
YEILD	Average 55 hl/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** Terre de Providence reflects nature's guiding hand in shaping the land and the wines it produces. Sourced from reliable Southern French vineyards, the range offers consistent, approachable wines that respect terroir while prioritising value and drinkability.

**SITE** The Chardonnay is sourced from selected vineyards around Limoux, an area shaped by four climatic influences: oceanic, Mediterranean, Pyrenean and the Autan wind. Planted at an average altitude of around 300 metres, these sites benefit from good airflow, marked diurnal temperature variation and steady ripening conditions, allowing grapes to reach maturity while retaining natural balance.

**VINIFICATION** The grapes undergo a short cold skin contact of around four hours before gentle pressing and cold static settling. Fermentation is carried out with selected yeasts in temperature-controlled stainless steel tanks at 16 °C. The wine is then aged for three months on fine lees, enhancing texture.

**TASTING NOTES** Pale straw in colour, with aromas of citrus, green apple and subtle white stone fruit. The palate is precise and mineral, supported by bright acidity and a fine, linear texture, leading to a clean, focused finish with restrained fruit and freshness.

**FOOD PAIRINGS** An excellent match for grilled or poached fish, shellfish and simple seafood dishes, and equally well suited to being enjoyed on its own as an aperitif.

**DIETARY** Suitable for Vegans and Vegetarians.

