

# BIJOU

EMINENCE DE BIJOU  
BRUT NV

ORIGIN	AOP Crémant de Limoux
VARIETIES	Chardonnay, Pinot Noir, Chenin Blanc
ABV	12%
DOSAGE	9.9g/L
YIELD	36hL / Ha
SOIL	Clay-limestone.
VINTAGE	The 2024 vintage in the Haute Vallée de l'Aude brought contrasting conditions, with a dry start followed by heavy rain in May and June that increased mildew pressure. A sunny summer and cool nights, however, ensured excellent balance and freshness. The grapes achieved full ripeness while retaining bright acidity and fine tannins.
REGION	The grapes are sourced from selected sunny hillsides in Villelongue, Aude, at around 330m above sea level in the foothills of the Pyrenees. The combination of Oceanic and Mediterranean influences allows for slow, balanced ripening and strong aromatic precision.

**RANGE** Eminence de Bijou proves that Southern France can produce world-class, site-driven expressions. Focused on Languedoc's most underestimated sites, it allows altitude, soils, and climate to be defined through meticulous ambition and disciplined wine-making. Produced in limited quantities, these expressions are shaped by concentration, freshness, and restraint - created for the adventurous consumers that enjoy fine-dining.

**VINIFICATION** All grapes are manually harvested from selected sunny hillsides around Limoux to preserve freshness and aromatic purity. Whole bunches are gently pressed under controlled pressure, after which the must undergoes temperature-controlled alcoholic fermentation at 18 °C over a period of approximately 15 days to retain aromatic precision and finesse. The wine is produced using the traditional method, with secondary fermentation taking place in bottle, followed by ageing on lees for 15 to 18 months to build complexity, texture, and consistency. Careful monitoring throughout the process ensures balance and quality before disgorgement.

**TASTING NOTES** Pale gold in colour with fine, persistent bubbles. The nose is fresh and expressive, showing notes of green apple, pear, and white peach, complemented by hints of citrus zest and subtle brioche from extended ageing on lees. The palate is crisp and well balanced, with vibrant acidity brought by Chenin, the roundness and elegance of Chardonnay, and structure from Pinot Noir. Flavours of orchard fruit and lemon are layered with delicate toasty notes, leading to a long, clean, and refined finish.

