

BIJOU

ÉMINENCE DE BIJOU VIOGNIER
2024

ORIGIN	Coteaux de Béziers
VARIETIES	Viognier
ABV	13%
pH	3,46
RESIDUAL SUGAR	< 1 g/l
YEILD	50 hL / Ha
FARMING	HVE Certified
SOIL	Fast-draining sandy soils
VINTAGE	In Coteaux de Béziers, the 2024 vintage was shaped by a wet winter and spring followed by a mild summer, allowing for a slower and more even ripening cycle. Harvest began on 22nd August and extended through to 7th October, requiring patience and close plot-by-plot monitoring as maturity progressed gradually. The grapes reached full phenolic maturity with balanced sugar levels and retained acidity, delivering well-structured, fresh juices from the start of fermentation.

RANGE Eminence de Bijou demonstrates Southern France's ability to produce site-driven wines of exceptional quality and individuality. The range focuses on overlooked vineyards in the Languedoc, allowing altitude, soils and climate to define each wine through careful winemaking. Produced in limited quantities, these wines are made for gastronomy and for consumers seeking character and authenticity.

SITE The grapes are sourced from an exceptional single vineyard in Coteaux de Béziers. The fast-draining sandy soils retain less heat, preserving acidity and aromatics; while the strong Cers wind balances high summer temperatures, enhancing quality.

VINIFICATION The Viognier grapes undergo a three-day cold soak to extract phenolic material, followed by gentle pressing and cold settling. Fermentation is carried out in temperature-controlled stainless steel tanks to preserve bright, primary fruit expression. The wine is then aged on fine lees for three months, with regular stirring to build texture.

TASTING NOTES This Viognier shows lifted aromas of peach and apricot. The palate is fresh and focused, with a silky texture and a vibrant finish, offering a restrained and gastronomic expression of the variety.

FOOD PAIRINGS Well suited to dishes such as roast poultry, veal, grilled white fish, or subtly spiced cuisine, as well as richer vegetable dishes and soft, creamy cheeses.

DIETARY Suitable for Vegans and Vegetarians.

