

BIJOU

BIJOU LE CHIC
2025

ORIGIN	Pays d'Oc
VARIETIES	Chardonnay
ABV	12%
pH	3,38
RESIDUAL SUGAR	4 g/l
YEILD	60 hL/Ha
FARMING	HVE Certified
SOIL	Schist-dominated soils
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 | Bijou Le Chic redefines convenience without compromising quality. Offered in single-varietal wines in innovative, ultra-sustainable cans and pouches, the range combines portability, freshness, and responsible production. Designed for on-the-go enjoyment, outdoor gatherings, and a younger, experience-driven audience.

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.

