

BIJOU

LE BIJOU DE SOPHIE VALROSE CABERNET SAUVIGNON 2025

ORIGIN	Coteaux de Peyriac
VARIETIES	Cabernet Sauvignon
ABV	13%
pH	3.73
RESIDUAL SUGAR	4 g/l
YEILD	Average 60 hl/ha
FARMING	HVE Certified
SOIL	Gravel deposits and schist
VINTAGE	The 2025 vintage in Coteaux de Peyriac was marked by a very hot Mediterranean summer and early ripening, following a wet spring that replenished soil water reserves. Harvest began early, with accelerated maturities during periods of extreme heat, requiring close monitoring to preserve balance. Cooler nights and timely rainfall in August slowed ripening, limiting hydric stress and allowing the grapes to retain freshness despite reduced yields in places.

RANGE | Le Bijou de Sophie Valrose is a tribute to women in wine, built around the pure expression of each grape variety. Sourced from carefully selected Languedoc vineyards, the range delivers best-in-class wines defined by freshness, balance, and consistency. Produced to overdeliver at their price point, these award-winning wines are ideal benchmarks for premium by-the-glass listings.

SITE | The Cabernet Sauvignon comes from gravel and schist soils that drain freely and warm quickly, naturally limiting vigour and concentrating the fruit. These conditions favour smaller berries, firmer tannins and a structured expression well suited to the variety.

VINIFICATION | The grapes are harvested at full maturity and carefully sorted before de-stemming and crushing. Fermentation and maceration last between 12 and 20 days, with controlled temperatures and regular aeration to manage tannin development and support varietal expression. A portion of the wine is matured in French oak before light fining, bottling and several months of bottle ageing prior to release.

TASTING NOTES | This Cabernet Sauvignon shows ripe cherry, blackcurrant and raspberry on the nose and palate. Fine, well-integrated tannins give a soft, balanced texture, with subtle notes of cocoa and warm spice leading to a long, fruit-driven finish.

FOOD PAIRINGS | A natural match for grilled or roasted red meats, lamb, and hearty vegetable dishes, as well as mature hard cheeses.

DIETARY | Suitable for Vegans and Vegetarians.

