

BIJOU

LE BIJOU DE SOPHIE VALROSE MALBEC
2025

ORIGIN	Coteaux de Peyriac
VARIETIES	Malbec
ABV	13%
pH	3.68
RESIDUAL SUGAR	4 g/l
YEILD	Average 60 hl/ha
FARMING	HVE Certified
SOIL	Limestone plateau
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 grapes are grown on a limestone plateau, where the soil's natural water retention and thermal regulation slow ripening and support even phenolic development. Combined with altitude and cooling breezes, this allows the variety to retain freshness while developing supple tannins and aromatic clarity.

VINIFICATION | The Malbec undergoes a period of cold soak to favour primary fruit expression, followed by full de-stemming and gentle crushing. Fermentation takes place on skins for around two weeks, with temperatures maintained between 25 and 28 °C and regular pump-overs to manage extraction.

TASTING NOTES | The wine shows a deep, vibrant colour with aromas of dark plum, blackberry and fresh black cherry. The palate is supple and fruit-driven, with well-defined tannins and balanced acidity, leading to a focused finish that highlights varietal character and freshness.

FOOD PAIRINGS | Well suited to grilled meats, slow-cooked dishes, and flavourful vegetarian plates, as well as hard and semi-hard cheeses.

DIETARY | Suitable for Vegans and Vegetarians.

