

BIJOU

BIJOU TERRE DE PROVIDENCE PINOT NOIR 2025

ORIGIN	Pays d'Oc
VARIETIES	Pinot Noir
ABV	13%
pH	3.59
RESIDUAL SUGAR	< 1 g/l
YEILD	Average 55 hl/ha
FARMING	HVE Certified
SOIL	Limestone and gravelly soils
VINTAGE	The 2025 vintage around Limoux was shaped by intense summer heat that accelerated ripening, advancing harvest dates by nearly a week. Careful timing was essential to avoid excessive sugar levels and protect natural acidity, particularly for Pinot Noir. Cooler nights and the inland influence helped preserve balance, resulting in wines with pure red fruit, fresh acidity and fine, supple tannins, combining concentration with elegance and restraint.

RANGE Terre de Providence reflects nature's guiding hand in shaping the land and the wines it produces. Sourced from reliable Southern French vineyards, the range offers consistent, approachable wines that respect terroir while prioritising value and drinkability.

SITE The Pinot Noir is sourced from vineyards surrounding the town of Limoux, at an average altitude of around 300 metres, where oceanic and Mediterranean influences converge alongside a strong Pyrenean influence. Good airflow and pronounced diurnal temperature variation help extend the ripening period allowing the Pinot Noir to develop fully while maintaining acidity and aromatic purity.

VINIFICATION The Pinot Noir is harvested at optimal maturity, de-stemmed and gently handled to preserve fruit purity and avoid excessive extraction. Fermentation takes place in temperature-controlled stainless steel tanks with careful cap management to favour finesse and aromatic clarity. A controlled maturation period refines tannin texture while maintaining freshness and balance.

TASTING NOTES Bright cherry-red in colour, with aromas of ripe red fruit and kirsch. The palate is fresh and vibrant, with lively acidity, pure fruit expression and a smooth, silky texture showing clear varietal typicity.

FOOD PAIRINGS Well suited to roasted poultry, salmon, lamb with vegetables, mushroom-based dishes, as well as charcuterie, pâté or terrine and cheese.

DIETARY Suitable for Vegans and Vegetarians.

