

BIJOU

LE BIJOU TERRE DE PROVIDENCE VIOGNIER 2025

ORIGIN	Coteaux de Peyriac
VARIETIES	Viognier
ABV	12.5%
pH	3.4
RESIDUAL SUGAR	3 g/l
YEILD	50 hL/Ha
FARMING	HVE Certified
SOIL	Old volcanic soil composed of 70% schist
VINTAGE	The 2025 vintage in the Coteaux de Peyriac was marked by early ripening driven by intense summer heat, making precise harvest timing critical for Viognier. Spring rainfall and cooler nights inland helped maintain balance, preserving acidity and aromatic definition despite rapid sugar accumulation. The resulting wines show expressive stone fruit and floral notes, with freshness, controlled alcohol and a rounded yet focused palate.

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 Located north of the village of Minerve. The vineyards are planted on a mix of alluvial soils and gravel deposits, providing good drainage and naturally moderating vine vigour. These conditions encourage even ripening and healthy fruit development, well suited to managing Viognier in a warm Mediterranean setting while preserving balance and aromatic clarity.

VINIFICATION Viognier from the Coteaux de Peyriac requires careful, protective vinification to preserve aromatics and avoid oxidation. Grapes are machine-harvested at night, then de-stemmed and gently crushed. Fermentation with selected yeasts takes place in temperature-controlled stainless steel tanks for 15 to 18 days at 14–16 °C, with minimal oxygen exposure to retain freshness and delicate fruit character.

TASTING NOTES Pale gold in colour, this Viognier shows expressive aromas of white peach, apricot and blossom, with subtle hints of citrus. The palate is rounded yet fresh, combining ripe stone fruit with balanced acidity and a clean, focused finish.

FOOD PAIRINGS Ideal with grilled white fish, roasted chicken, or lightly spiced dishes such as Thai or Middle Eastern cuisine, where the wine's aromatic profile and freshness complement both texture and seasoning.

DIETARY Suitable for Vegans and Vegetarians.

