



ROGIER x LARSSON

CHARDONNAY 2025
PAYS D'OC



Grape varieties : Chardonnay

Sol : Clay-limestone

Method of selection : Plot selection of Chardonnay

Vinification : Traditional vinification with load shedding. Long vatting (3-4 weeks)

Yield : 40-50 HL/Hectare

Alcohol content : 14,5%

Ageing & Packaging : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Very beautiful light yellow color with green reflections. Intense and distinctive nose with very nice complexity and light notes of smoke. The palate is harmonious with a very nice balance which takes us on aromas of citrus, peach, pear and sweet spices. The aging is elegant with subtle woody notes. Very nice silky and persistent finish.

MEDAL :

GOLD *VINALIES INTERNATIONALE 2023* *MILLÉSIME 2023*