



**ROGIER x LARSSON**

SAUVIGNON 2024  
PAYS D'OC



**Grape varieties** : Sauvignon

**Sol** : Clay-limestone

**Method of selection** : Plot selection of Sauvignon

**Vinification** : Skin maceration with temperature control

**Yield** : 60 HL/Hectare

**Alcohol content** : 12,5%

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

**Tasting notes** : Very beautiful sparkling pale gold yellowcolor. The intense nose of vine peach and acacia flowers transports us to an aromatic palette on the palate with notes of lychee, lemon zest and sweet spices.

The finish is balanced, harmonious with mineral notes.