



ROGIER x LARSSON



VIOGNIER 2024
PAYS D'OC

Grape varieties : Viognier

Sol : Clay-limestone

Method of selection : Viognier plot selection

Vinification : Skin maceration with temperature control

Yield : 60 HL/Hectare

Alcohol content : 14%

Ageing & Packaging : Ageing on lees with stirring.
Packaging in our cellars.

Tasting notes : Very beautiful pale yellow sparkling colour, green reflections.

The intense nose of lychee, citrus, white flowers, hawthorn with a hint of mineral takes us on an aromatic palate with notes of apricot and passion fruit.

The balanced finish is greedy with notes of dried fruit on a hint of salinity and minerality.