



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.