

Pays d'Oc Viognier

2024

"Pale yellow colour with golden highlights. A Viognier with expressive and floral aromas (honeysuckle). Lively on the palate with notes of apricot and Williams pear and a touch of saltiness that adds freshness and length. On the finish, subtle notes of pink grapefruit and oak elegantly complete the aromatic palette. (Tasting November 2025)"



Vintage

The 2024 vintage in Languedoc-Roussillon is characterised by staggered harvests, reflecting the diversity of terroirs and ripeness levels. The first harvests show intense aromatic profiles and lovely freshness, promising balance. The red wines already display beautiful colours and a smooth structure. The whites show controlled ripeness, offering precision and harmony. A vintage combining finesse, aromatic expression and balance.

Grape varieties

100% Viognier

Terroir

Selected plots in the Hérault, in the Roujan area, in the centre of the department, on different types of soil: clay-limestone soils, semi-sloping soils and soils composed of basaltic elements; a distinctive feature of this area that brings minerality and complexity to the whole.

Winemaking

Cold pre-fermentation maceration for 12 hours, fermentation at 14-16°C, then ageing on fine lees for approximately 2 months. Ageing in vats before bottling. Bottling date: 19 November 2025.

Service & food pairing suggestions

As an aperitif, of course! But also a seafood risotto, pan-fried scallops with a leek fondue.
Serve chilled at around 8-12°C.
Optimum maturity: 2025 – 2030