

Pays d'Oc Viognier

"Pale yellow colour with golden highlights. A very seductive, fresh and expressive nose, with fruity (pear in syrup) and floral (honeysuckle, elderflower) aromas. On the palate, it is supple and fresh, with flavours of dried apricot accompanied by subtle toasted notes and bitter almond. On the finish, a hint of saltiness lends it a lovely length. (Tasting April 2026)"



Vintage

The 2025 vintage in Languedoc-Roussillon was characterised by a wet winter followed by a sunny spring and a hot summer, tempered by sea breezes. The vines benefited from steady ripening, with a slightly early harvest that was highly consistent. The reds display lovely density, ripe tannins and a structuring freshness. The whites stand out for their tension and subtle salinity. A harmonious, expressive and balanced vintage.

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: 16 April 2026.

Service & food pairing suggestions

As an aperitif, of course! But also pan-fried scallops with a leek fondue, a veal escalope with a cream and button mushroom sauce, a fruity Comté cheese or an apricot almond tart,
Serve chilled at around 8-12°C.
Optimum maturity: 2026 – 2030