



ROGIER × LARSSON

SENTIER DE LA TRAVERSE 2023
CORBIÈRES



Grape varieties : Syrah, Grenache

Sol : Schist, Grés, Clay, Marl

Method of selection : Plot selection of old vines with a SYRAH dominance

Vinification : Traditional winemaking with load shedding. Long vatting (3-4 weeks)

Yield : 30-40 HL/Hectare

Alcohol content : 13,5%

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

Tasting notes : Very beautiful intense garnet red colour with black reflections. Intense nose of red berries from the forest slightly spiced with a hint of mocha. Very nice on the palate, elegant, fruity, well balanced with notes of Sichuan pepper that finishes with a rich and very harmonious finish.

MEDAL :

• OR LYON 2025 MILLÉSIME 2024