



ROGIER × LARSSON

SOLEIL COUCHANT 2024
PAYS D'OC

Grape varieties : CMS Cabernet, Syrah, Merlot

Sol : Clay-limestone

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 : 14,5%

Ageing & Packaging : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Dark garnet color with black reflections. Intense nose of black fruits, Sichuan pepper spices and notes of chocolate. Harmonious palate with aromas of morello cherries, blackberries, blueberries, cloves. Very nice smooth, rich, complex and persistent finish.

