



## ROGIER × LARSSON

COL DES ANGES 2023  
LANGUEDOC

**Grape varieties** : Syrah, Grenache

**Sol** : Limestone, Pebbles

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

**Tasting notes** : Very beautiful nose of black forest fruits. Intense color with black reflections. Very beautiful palate with aromas of ripe fruit with a nice complexity, notes of chocolate, kirch and cherry stone. Very nice fruity and complex finish with silky tannins with very nice persistence.

**MEDAL :**

• OR VINALIES INTERNATIONAL 2025 MILLÉSIME  
2024

