



ROGIER × LARSSON

CHÂTEAU ARTIX
CAP D'AZE 2024
MINERVOIS

Grape varieties : Syrah, Grenache, Carignan

Sol : Limestone, Rolled pebbles

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

Vinification : Carbonic maceration during a long vatting period of 4 to 5 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 intense colour with black reflections, The nose is intense with notes of slightly macerated ripe blacks, juniper spices, mocha. Rich palate on black fruits, complex with slightly roasted notes. Very nice silky finish, complex with a beautiful elegance, rich with a very nice persistence and elegance. Nice wine on its youth or ageing (3-5 years)

