



ROGIER × LARSSON

DOMAINE LES HAUTS DU CRÈS
SENTIER SAUVAGE 2024
MINERVOIS



Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Limestone, Rolled 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 : Beautiful dark garnet colour. Intense nose of crushed black fruits, clove spices with delicate notes of chocolate. The fruity and complex palate develops aromas of ripe fruit, morello cherries, blackberries, blueberries with notes of chocolate and mocha. The finish is intense, rich, complex and persistent.