



ROGIER × LARSSON

COL DEL CAVAL 2023
SAINT-CHINIAN



Grape varieties : Syrah, Grenache

Sol : Schist

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 : Beautiful intense color. Nose of small red fruits, complex and spicy notes of garrigue, tapenade. Beautiful balanced palate, sweet spices, morello cherries, fruits in brandy with notes of caramel, dark chocolate and Sichuan pepper spices. Rich, silky and persistent finish.

MEDAL :

- OR VINALIES INTERNATIONAL 2025 MILLÉSIMES 2023 & 2024
- OR VINALIES NATIONAL 2025 MILLÉSIMES 2023 & 2024
- OR MACON 2025 MILLÉSIME 2023