

ROGIER × LARSSON



COL DEL CAVAL 2023 SAINT-CHINIAN

Grape varieties: Roussanne, Rolle, Grenache

Sol: Schist

Method of selection : Plot selection of old vines

predominantly Roussanne

Vinification: Skin maceration with temperature

control

Yield: 40-50 HL/Hectare

Alcohol content: 14,5%

Ageing & Packaging: Ageing on lees with stirring.

Packaging in our cellars.

Tasting notes: Very beautiful pale color with green reflections. Nose of white flowers and sweet spices. Very nice balance of white peach with citrus flavors enhanced by lemony notes. Harmonious, complex and persistent finish with a hint of vanilla and coconut.

MEDAL:

OR MACON 2025 MILLÉSIME 2023