



ROGIER × LARSSON

COMBE D'AZE 2023
SAINT-CHINIAN



Grape varieties : Syrah, Grenache, Mourvèdre

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 : 14,2%

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

Tasting notes : Beautiful intense color. Nose of small red fruits, complex and spicy garrigue notes. Beautiful balanced palate, sweet spices of juniper, note of mocha. Harmonious and elegant finish.