



ROGIER x LARSSON



COMBE D'AZE 2024
SAINT-CHINIAN

Grape varieties : Grenache, Rolle, Roussanne

Sol : Schist

Method of selection : Plot selection of old vines predominantly Grenache and Roussanne

Vinification : Skin maceration with temperature control

Yield : 40-50 HL/Hectare

Alcohol content : 14,5%

Ageing & Packaging : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Very beautiful color with green reflections.

Elegant nose with notes of hawthorn flower, exotic fruits and sweet spices. Very nice balance of freshness with aromas of vine peach and citrus flavors enhanced by notes of mandarin. Elegant, delicious, persistent finish with a slightly smoky hint.