



## ROGIER x LARSSON



COMBE D'AZE 2024  
SAINT-CHINIAN

**Grape varieties** : Syrah, Grenache

**Sol** : Schist

**Method of selection** : Syrah and Grenache plot selection

**Vinification** : Skin maceration with temperature control

**Yield** : 40-50 HL/Hectare

**Alcohol content** : 13,5%

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

**Tasting notes** : Very beautiful light lychee color with slight blue reflections. The fine nose is intense with notes of small red fruits that we find with a very well balanced, harmonious and tangy palate. The fruity finish is elegant with a beautiful aromatic persistence, slightly saline.