



ROGIER × LARSSON

CHEMIN DU CAZALET 2023
SAINT-CHINIAN-BERLOU

Grape varieties : Syrah, Grenache, Carignan

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 : Intense nose of morello cherries, zan, mocha. Mouth rich with crushed black fruits, tapenade and chocolate. Very nice complex finish with lingering notes of black pepper. Very good aging potential.

MEDALS :

- OR VINALIES INTERNATIONAL 2025 MILLÉSIME 2023
- OR MACON 2025 MILLÉSIME 2023
- OR LYON 2025 MILLÉSIME 2023

