



ROGIER × LARSSON

PINOT NOIR 2024
PAYS D'OC

Grape varieties : Pinot Noir

Sol : Clay-limestone

Method of selection : Plot selection of old vines with a SYRAH dominance

Vinification : Traditional winemaking with load shedding. Long vatting (3-4 weeks)

Yield : 30-40 HL/Hectare

Alcohol content : 14,5%

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

Tasting notes : Beautiful intense ruby color. Distinctive nose with aromas of morello cherries and crushed red fruits with a hint of zan. Good balance on the palate with present and elegant aromas and a very nice freshness. Harmonious, rich and complex finish with beautiful persistence.

