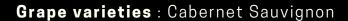


## **ROGIER × LARSSON**

## **CABERNET SAUVIGNON 2024** PAYS D'OC



Sol: Clay-limestone, Schist

Method of selection: Plot selection of Cabernet

Sauvignon

**Vinification**: Traditional vinification with racking.

Long vatting (3-4 weeks)

Yield: 50-60 HL/Hectare

Alcohol content: 14.8%

Ageing & Packaging: Ageing on lees with stirring.

Packaging in our cellars.

Tasting notes: Very beautiful garnet red colour with

black reflections.

Complex nose, black pepper spices, cloves, mocha. Rich, complex palate with aromas of crushed ripe fruit. The harmonious finish with notes of chocolate and

caramel is persistent and patina.

