



ROGIER × LARSSON

MERLOT 2024
PAYS D'OC



Grape varieties : Merlot

Sol : Clay-limestone

Method of selection : Plot selection of old vines with a dominant Merlot

Vinification : Traditional vinification with racking. 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 : Very beautiful garnet red colour, black reflections.

The nose is complex with notes of pepper spices, cloves, mocha, blackberry and blackcurrant.

The rich, complex palate is dominated by aromas of ripe forest fruits.

The harmonious finish with notes of chocolate and caramel is patinated with a beautiful persistence.