



ROGIER × LARSSON

DOMAINE GRAND DESTRE
COL DU BARRY 2024
CÔTES DU RHÔNE



Grape varieties : Syrah, Grenache

Sol : Pebbles, Clay

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 : 14,45%

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

Tasting notes : Very beautiful intense garnet colour with black reflections. Fine nose of red fruits at good maturity with a good concentration, notes of sweet spices and a hint of mocha, caramel. Elegant palate, balanced with aromas of small red fruits and slightly vanilla garrigue.

The intense finish is rich, persistent with notes of morello cherries, zan and silky tannins.

MEDAL :

- VINALIES NAT 2025 OR Mil 2024
- LYON 2025 Mil 2024