



ROGIER × LARSSON

DOMAINE SORBETYRET
L'AIGUILLON 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 : 14,5%

Ageing & Packaging : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Beautiful intense ruby color with black reflections. Nose of black fruits of blueberry, blackcurrant, complex with spicy notes of crushed black pepper. The rich and silky, well-balanced palate transports us into a world of aromas of ripe fruit, chocolate and spices. The complex finish is persistent and harmonious.

