



ROGIER × LARSSON

CABERNET SAUVIGNON 2024
PAYS D'OC



Grape varieties : Cabernet Sauvignon

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.