



ROGIER × LARSSON

SYRAH 2024
PAYS D'OC



Grape varieties : Syrah

Sol : Clay-limestone

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

Vinification : Traditional vinification with racking. Long vatting (3-4 weeks)

Yield : 30-40 HL/Hectare

Alcohol content : 14%

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

Tasting notes : Very beautiful intense colour with bright purple reflections.

The nose reveals an intense fruity substance between forest fruits (raspberry, blackberry) and violet flower accompanied by sweet spices.

Very concentrated and dense, the aromatic palate develops a lot of charm and freshness.

The finish is intense with silky tannins.