



ROGIER × LARSSON

L'ICÔNE 2023
SAINT-CHINIAN-ROQUEBRUN



Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Schist

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

Vinification : Carbonic maceration in vatting for 4 to 5 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 purple color with black reflections. The powerful and distinguished nose develops warm notes of crushed black pepper, chocolate and burlat cherry. This very beautiful aromatic palette is enriched on the palate with violet, licorice and zan. The woody contribution is perfectly controlled with notes of sweet spices which balance harmoniously with the finesse of vanilla and cocoa.

MEDAL :

• CONCOURS VINALIES INTER 2024 2025 : OR 24