



ROGIER × LARSSON

DOMAINE BORDA
COL D'ENCHA 2023
FAUGÈRES

Grape varieties : Syrah, Grenache

Sol : Schist

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 : 14,8%

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

Tasting notes : Complex nose with notes of crushed black fruits and morello cherries. The palate is rich, complex with notes of caramel and black pepper, the tannins are silky. Beautiful rich and harmonious finish with good aging potential.

MEDALS :

- **CONCOURS VINALIES France 2025 : OR 25**
- **CGA PARIS 2025 : OR 25**

