



ROGIER × LARSSON

COL DES ANGES 2023
LANGUEDOC

Grape varieties : Syrah, Grenache

Sol : Limestone, Pebbles

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

Tasting notes : Very beautiful nose of black forest fruits. Intense color with black reflections. Very beautiful palate with aromas of ripe fruit with a nice complexity, notes of chocolate, kirch and cherry stone. Very nice fruity and complex finish with silky tannins with very nice persistence.

MEDAL :

• **CONCOURS VINALIES INTER 2024 2025 : OR 25**

