



ROGIER × LARSSON

CHEMIN DU CAZALET 2022
SAINT-CHINIAN-BERLOU

Grape varieties : Syrah, Grenache, Carignan

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 : 14,2%

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

Tasting notes : Intense nose of morello cherries, zan, mocha. Mouth rich with crushed black fruits, tapenade and chocolate. Very nice complex finish with lingering notes of black pepper. Very good aging potential.

