



ROGIER × LARSSON

CHEMIN DU CAZALET 2023
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.

MEDALS :

- CONCOURS VINALIES INTER 2024 2025 : OR 25
- CONCOURS LYON 2025 2024 : OR 25

