



ROGIER x LARSSON



COMBE D'AZE 2024
SAINT-CHINIAN

Grape varieties : Syrah, Grenache

Sol : Schist

Method of selection : Syrah and Grenache plot selection

Vinification : Skin maceration with temperature control

Yield : 40-50 HL/Hectare

Alcohol content : 13,5%

Ageing & Packaging : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Very beautiful light lychee color with slight blue reflections. The fine nose is intense with notes of small red fruits that we find with a very well balanced, harmonious and tangy palate. The fruity finish is elegant with a beautiful aromatic persistence, slightly saline.