



ROGIER × LARSSON

VIGNOBLE BORDA
TERRASSES DU SOLEIL 2023
FAUGÈRES



Grape varieties : Syrah, Grenache

Sol : Clay-limestone

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

Tasting notes : Beautiful intense garnet color with purple reflections. Intense nose of ripe red fruits, cinnamon spices and garrigue. Elegant and complex palate with aromas of red fruits, wood and juniper spices. Rich and harmonious finish with menthol notes with a hint of chocolate and zan.

MEDAL :

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