



ROGIER × LARSSON



CHÂTEAU DE MUS
VILLA MURIS 2023
LANGUEDOC

Grape varieties : Syrah, Grenache, Mourvèdre

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 : 13,5%

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

Tasting notes : Elegant nose of red fruits with notes of juniper and garrigue. Beautiful balance on the palate, on fruit and notes of blackcurrant and blackberries. Beautiful intense fruity finish with good drinkability.