



ROGIER × LARSSON

CHÂTEAU ARTIX
TERRASSES DES ALOUETTES 2023
MINERVOIS

Grape varieties : Syrah, Grenache, Mourvèdre

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

Tasting notes : A beautiful deep garnet red color with black highlights. Nose of ripe black fruits, kirsch, mocha, black pepper spices. Beautifully structured, fine and complex palate with notes of dark chocolate, zan, clove and garrigue. Very beautiful finish with silky tannins, with a beautiful complexity and elegance.

