



ROGIER × LARSSON

CLAIR DE LUNE 2023
CÔTES DU ROUSSILLON VILLAGE "LESQUERDE"

Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Schist

Method of selection : Parcel selection of old vines, predominantly GRENACHE

Vinification : Traditional vinification with rack and return. Long vatting (3-4 weeks). Carbonic maceration in long vatting (4 to 5 weeks).

Yield : 25-35 HL/Hectare

Alcohol content : 14%

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

Tasting notes : The deep purple color with black undertones leads to intense, complex aromas with notes of alcoholic fruit and cherry pit, offering a beautiful complexity.

Rich palate of crushed black fruits, tapenade, and chocolate; A very beautiful, complex finish with lingering notes of black pepper.

Good aging potential.

