



## ROGIER × LARSSON

LES PIERRES ROULÉES 2023  
GIGONDAS



**Grape varieties** : Syrah, Grenache

**Sol** : Argilo-sandy, Marl

**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** : Beautiful deep dark garnet color. Nose of morello cherries with alcohol and kirch. Typical, rich, complex palate with aromas of ripe fruit, sweet juniper spices, and a slightly vanilla mocha scent. Very nice intense finish, with spicy flavors of juniper, garrigue and bay leaf.