



ROGIER × LARSSON

DOMAINE MAZURD & FILS
PIC DES FAUCONS 2023
RASTEAU

Grape varieties : Syrah, Grenache

Sol : Clay

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 ruby color. Complex nose of ripe black fruits with notes of morello cherries and sweet spices. The elegant and suave palate takes us on fruits with alcohol, kirch with a hint of chocolate and zan. The rich and lingering finish is harmonious with a slight mineral touch.

