



ROGIER × LARSSON

LES ROUVIÈRES 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 : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Beautiful intense color. Nose of small red fruits, notes of complex garrigue and black spices. Beautiful balanced, complex, rich palate with notes of caramel and fruit in alcohol. Harmonious and silky finish.

MEDAL :

• **CONCOURS 2025 : OR 2024**