



ROGIER × LARSSON

GRANGE DE GAZAL 2023
CORBIÈRES



Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Schist, Grés, Limestone, 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 : 13,5%

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

Tasting notes : Very beautiful intense garnet color with black reflections. Very nice nose of ripe black fruits, nice concentration and notes of sweet spices of juniper with a hint of chocolate. Rich, spicy, well-balanced palate with aromas of fruit and alcohol which take us to an intense and persistent finish with light notes of smoke. Very good potential.

MEDAL :

• **CONCOURS LYON 2025 2024 : OR 25**