R/L

ROGIER x LARSSON

MÉMOIRE DU TERROIR 2023
SAINT-CHINIAN-ROQUEBRUN

Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Schist

Method of selection : Plot selection of old vines with a SYRAH dominance

Vinification : Carbonic maceration in vatting for 4 to 5 weeks

Yield : 30-40 HL/Hectare

Alcohol content : 14,45%

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

Tasting notes : The deep purple color with black nuances takes us to intense, complex aromas with notes of fruit, alcohol and cherry stone with a beautiful complexity. The structured palate presents notes of spice of clove with a hint of mocha and roasting. The fresh finish is marked by persistent empyreumatic flavors. A very beautiful wine to taste with a fillet of beef matured and marinated with garrigue spices.

MEDALS :
- CONCOURS VINALIES INTER 2024 2025 : OR 24
- CONCOURS LYON 2025 2024 : OR 24
- CONCOURS MACON 2025 : OR 24