



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.