



ROGIER × LARSSON

DOMAINE MABY
BRIN DE GARRIGUE 2023
LIRAC

Grape varieties : Syrah, Grenache

Sol : Red clay with rolled pebbles

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. Intense nose of fruit macerated in alcohol with notes of garrigue. Beautiful elegant, rich and complex palate with aromas of kirch and sloe. Harmonious and persistent finish, slightly vanilla and morello cherry.

