



## ROGIER × LARSSON

CLAIR DE LUNE 2023  
CÔTES DU ROUSSILLON VILLAGE "LESQUERDE"

**Grape varieties** : Syrah, Grenache, Mourvèdre

**Sol** : Schist

**Method of selection** : Parcel selection of old vines, predominantly GRENACHE

**Vinification** : Traditional vinification with rack and return. Long vatting (3-4 weeks). Carbonic maceration in long vatting (4 to 5 weeks).

**Yield** : 25-35 HL/Hectare

**Alcohol content** : 14%

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

**Tasting notes** : The deep purple color with black undertones leads to intense, complex aromas with notes of alcoholic fruit and cherry pit, offering a beautiful complexity.

Rich palate of crushed black fruits, tapenade, and chocolate; A very beautiful, complex finish with lingering notes of black pepper.

Good aging potential.

