



ROGIER × LARSSON

L'IRRÉSISTIBLE 2023
MONTPEYROUX



Grape varieties : Syrah, Grenache, Mourvèdre

Sol : Clay-limestone

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 : Aging on lees with batonnage. Packaging in our cellars.

Tasting notes : Pretty morello cherry fruit, beautiful elegant, complex, spicy palate with notes of mocha. Beautiful rich finish with silky tannins with good persistence.