



ROGIER × LARSSON

DOMAINE DE MUS
LA CHAPELLE 2023
PAYS D'OC



Grape varieties : Cabernet, Merlot

Sol : Clay-limestone

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 : 14,5%

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

Tasting notes : Beautiful intense ruby colour. Elegant nose with aromas of small red forest fruits with notes of spices, slightly vanilla juniper. Good balance and attack on the palate with present aromas and a very nice faicheur. Harmonious, rich and complex finish.