



## CHÂTEAU L'ESPARROU LES ALYSSES WHITE

### VARIETAL RANGE

Marsanne 60%, Grenache 40%

### APPELLATION

AOC Côtes du Roussillon

White

### SOIL TYPE

Pebbles



On the shores of the Mediterranean lies an island ablaze with vegetation. Stemming from the fragmentation of the Pyrenees, this haven of sand and pebbles is home to a 62-hectare vineyard. Château L'Esparrou rises majestically from its midst. Built by the famous Danish architect Petersen, the château was the residency of many artists including Dufy and Cocteau.

### SOIL TYPES

This vineyard site had already been singled out for distinction in 1813 by the celebrated 'Guide du Voyageur en France', which recognised it as one of Roussillon's finest growths. Its thick cladding of pebbles stores up heat during the day and radiates it back at nightfall. The Tramontane wind ensures the vines stay healthy. L'Esparrou wines are rich, complex and mouth-filling and remain true to this outstanding terroir.

### WINEMAKING

The grapes are harvested by night to protect them from the heat and fully preserve their aromas. They are refrigerated before entering a pneumatic press. 1/3 of the Marsanne is fermented and matured in French oak barrels for 4 months before being blending with the remaining Marsanne and the Grenache blanc. The wine is then aged in tanks on fine lees with regular stirring for 6 months.

### TASTING NOTES

This is a wine showing rich aromatics that exude notes of tropical fruits and candied citrus. The palate is beautifully balanced with fat, volume and gorgeous freshness.

### TIPS FROM THE SOMMELIER

Food/wine pairings: aperitif, grilled fish, white meats, mature cheeses.  
Serving temperature: 10-12°C  
Cellaring potential: 2 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHÂTEAUX  
1870