



## CHATEAU L'ESPARROU RED LES ALYSSES

### VARIETAL RANGE

50% Grenache, 30% Syrah,  
20% Carignan

### APPELLATION

AOC Côtes du Roussillon  
Red

### 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 fruit is entirely destemmed and is fermented with complete control over temperatures. Vatting lasts for between 20 and 24 days with maximum extraction. Each grape variety undergoes pre-fermentation maceration and is vinified separately. The wines are matured for 12 months in barrels

### TASTING NOTES

Intense nose of jammy black berry fruits lifted by some oak and spice notes imparted by the cask ageing. A powerful, fleshy and concentrated wine with lovely fruit-driven weight and a great tannin structure.

### TIPS FROM THE SOMMELIER

Food/wine pairings: lamb cutlets, duck breast, meats in a sauce or characterful cheeses.

Serving temperature: 16-18°C

Cellaring potential: 4 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHÂTEAUX  
1870