



L'ESPARROU

GRAPES VARIETIES

Syrah 40%, Grenache 40%

Carignan 20%

APELLATION

AOP Côtes du Roussillon

Red

SOILS

Round river stones

& clay hillsides



L'ESPARROU - LE CASTELL

On the shores of the Mediterranean rises an island with flamboyant vegetation. Born from a fragmentation of the Pyrenees, this sandy and pebbled setting hosts a 62-hectare vineyard. It is here that Château L'Esparrou presides. This castle, built by the famous Danish architect Petersen, was the residence of many artists such as Dufy and Cocteau.

TERROIR

This terroir, already distinguished in 1813 by the renowned "Guide du Voyageur en France", recognized it as one of the great wines of Roussillon. Its thick rolled pebble floor stores heat and releases it after dark. The breath of the Tramontane cleanses the vines. Rich, complex and voluminous, the wines of Esparrou remain faithful to this exceptional terroir.

VINIFICATION

Carignan, Grenache, Syrah manually harvested and whole bunch vinification for the Carignan (old vines of over 30 years of age), destemming for the Grenache and the Syrah. Cold pre-fermentation maceration. Aged in temperature controlled tanks, part of the wine being also aged in oak barrels.

TASTING NOTES

This round and generous wine full of ripe red and black fruits, with touches of spice, smokiness and vanilla, offers superb fruit characters and excellent balance.

SOMMELIER'S ADVICE

Food and wine pairing: grilled rack of lamb, duck breast with cranberry sauce or vegetable couscous.

Serving temperature: 16-18°C

Aging potential: Up to 3 years



AN ISLAND VINEYARD

BONFILS
VINS & CHÂTEAUX
1870