



DOMAINE L'ESPARROU LA VILLA WHITE

VARIETAL RANGE

60% Chardonnay, 40% Muscat

APPELLATION

IGP Côtes Catalanes

White

SOIL TYPES

Clay & 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. Domaine L'Esparrou rises majestically from its midst. It 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 picked by night to protect them from the heat and fully preserve their aromas. They go direct-to-press, are cold settled then fermented at controlled temperatures. The wines are then aged on fine lees in tanks.

TASTING NOTES

Powerful nose with notes of tropical fruits and citrus. Lovely fat on the palate with a trace of lemon that adds freshness to the whole.

TIPS FROM THE SOMMELIER

Food/wine pairings: aperitif, salad, grilled fish, white meats, goat's cheese.
Serving temperature: 10-12°C
Cellaring potential: 2 years



AN ISLAND VINEYARD