



DOMAINE L'ESPARROU LA VILLA RED

VARIETAL RANGE

100% Merlot

APPELLATION

IGP Côtes Catalanes

Red

SOIL TYPE

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

Winemaking methods are traditional with temperature-controlled fermentation and regular punching of the cap with gentle extraction.

TASTING NOTES

Highly expressive nose driven by powerful notes of red and black berry fruits lifted by a touch of liquorice. This is a crisp, fruit-forward wine for pleasure with a very enjoyable, moreish edge.

TIPS FROM THE SOMMELIER

Food/wine pairings: Ideal with cold cuts, tapas, meat grills and cheeses.
Serving temperature: 16-18°C
Cellaring potential: 2 years



AN ISLAND VINEYARD