



## CHÂTEAU L'ESPARROU RIVESALTES TUILÉ

### GRAPE VARIETY

Grenache Black 100%

### APPELLATION

AOC Rivesaltes

Red

### SOILS

Round river stones

& clay hillsides

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

100% Grenache Noir (old vines of more than 50 years old). Manual harvest. Mutage (addition of alcohol) during fermentation followed by long maceration. Aged in tank then in large oak barrels for several years.

### TASTING NOTES

Very deep intense red in colour. The old vines bring a symphony of cooked fruits and fig aromas intermingled with oaky and roasted coffee notes. This Rivesaltes, with its generous, velvety palate, offers great aromatic complexity and a long, elegant final.

### SOMMELIER'S ADVICE

Food and wine pairing: chocolate fondant and packages of raspberries, crumble, walnut cake or Cévennes chestnut cake.

Serving temperature: 8-10°C

Aging potential: Up to 3 years



AN ISLAND VINEYARD