



L'ESPARROU

VARIETAL RANGE

48% Vermentino, 47% Viognier,
5% Muscat

APPELLATION

Vin de France

ORANGE WINE

SKIN-CONTACT WHITE WINE



L'ESPARROU SOLARIS

SOLARIS epitomises the fusion of tradition and a desire to discover something new. It is an ode to the History of wine, but also to the future of vines and their growers who are constantly creating, inventing and developing wine. Inspired by winemaking techniques from the vineyards of Georgia, and adapted by our winemakers to suit Mediterranean vineyard sites, Solaris is the ultimate blend of ideas and passion.

WINEMAKING

Old-vine Vermentino, Viognier and Muscat provide the fruit for the winemaking process which is inspired by an ancient Georgian technique that has been adapted to the Mediterranean climate and grape varieties. Harvested at peak ripeness, the fruit is fermented as whole clusters in stainless steel tanks involving manual punching of the cap and lengthy, low-temperature fermentation followed by malolactic fermentation and long post-fermentation maceration lasting 3-4 weeks.

TASTING NOTES

The freshness of peach and complexity of almond and Seville orange coupled with cooked fruits and light oxidation. Orchard fruits and rose are entwined with sourness and exuberance. Some more mature notes recall the mellow bitterness of Oolong tea.

TIPS FROM THE SOMMELIER

Food/wine pairings: Goat's cheese served with dried apricots, vegetables slow-cooked in a wok, preserved duck, tagine, Reunion-style white fish or quite simply as an aperitif with pistachios, almonds and hazelnuts.

Serving temperature: as an aperitif 11/12°C, with food 14°C



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BONFILS
VINS & CHÂTEAUX
1870