



## CHÂTEAU L'ESPARROU EXCELLENCE

### GRAPES VARIETIES

Syrah 60%, Grenache Noir 20%  
Carignan 20%

### APPELLATION

AOP Côtes du Roussillon  
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

The best grapes are selected. Grenache noir is vinified in small 50 hl vats. Syrah is vinified entirely in "integral vinification" barrels. The wine is aged for a minimum of 12 months in barrels before being blended.

### TASTING NOTES

Intense notes of black fruit, spices and vanilla. The palate is powerful and elegant at the same time, with a pretty fruity texture and a very beautiful bone structure.

### SOMMELIER'S ADVICE

Food and wine pairing: beef steak with shallot, sweet potato chili and red beans, various cheese platters.

Serving temperature: 16-18 °C - decant 3 hours before serving

Aging potential: Up to 5 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHÂTEAUX  
1870