



## DOMAINE L'ESPARROU LA VILLA ROSE

### VARIETAL RANGE

Grenache 70%, Syrah 30%

### APPELLATION

IGP Côtes Catalanes

Rosé

### 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

The Grenache grape variety goes direct-to-press in a pneumatic press and is then fermented at low temperatures in stainless steel tanks. Syrah shows off its finest aromatics with use of the 'saignee' method. The two rosés are blended to produce a wine delivering stellar freshness and substantial aromatic intensity.

### TASTING NOTES

Intense, compelling nose exuding delicious notes of red berry fruits like strawberry and raspberry. Generously fruity palate that is rounded yet fresh.

### TIPS FROM THE SOMMELIER

Food/wine pairings: aperitif, fish or meat-based starters, grilled meat or vegetables.

Serving temperature: 10-12°C

Cellaring potential: 2 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHÂTEAUX  
1870