



#### GRAPES VARIETIES

Syrah 40%, Grenache Noir 40%

Carignan 20%

#### APPELLATION

AOP Côtes du Roussillon

Red

#### SOILS

Round river stones

& clay hillsides



## CHATEAU L'ESPARROU CUVÉE LÉONE

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

Separate vinification of the grape varieties. Cold pre-fermentation maceration and strict temperature control. Daily load shedding and trapping. Maturing in vats before bottling, with part of the high undergrowth cuvée.

#### TASTING NOTES

Beautiful dark ruby red colour. This round and generous wine offers intense aromas of black fruit and ripe red fruit with notes of spices, smoke and vanilla.

Ample and fruity, the palate presents fine and elegant tannins, with a good aromatic persistence.

#### SOMMELIER'S ADVICE

Wine & food pairing: grilled lamb chops, duck breast, tomatoes and zucchini in the Provençal style, mature cheese.

Serving temperature: 16-18°C

Aging potential: Up to 5 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHATEAUX  
1870