



## CHÂTEAU L'ESPARROU – MAS GRAND

### GRAPES VARIETIES

Syrah 40%, Grenache 40%,  
Carignan 20%

### APELLATION

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

Carignan, Grenache and Syrah are hand-picked and vinified in whole bunches for the Carignan (old vines of over 30 years old), destemmed for the Grenache and the Syrah. Cold pre-fermentation maceration. Ageing: six months in tank and six to twelve months in oak barrels then matured in bottle in a temperature controlled cellar.

### TASTING NOTES

Lovely garnet red color with flashes of dark orange. The oak characters are perceptible on the nose, with aromas of spice and wild herbs. The attack is lively with liquorice notes and firm but elegant tannins and a fine harmony between fruity and oaky notes.

### SOMMELIER'S ADVICE

Food and wine pairing: beef tournedos with morels, tomato curry, roasted vegetables and hummus, apple-caramel crumble.

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

Aging potential: Up to 5 years



AN ISLAND VINEYARD