



**GRAPE VARIETY**  
Grenache White 100%

**APELLATION**  
AOP Rivesaltes

White

**SOILS**  
Round river stones  
& clay hillsides

## CHATEAU L'ESPARROU RIVESALTES AMBRÉ

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

100% White Grenache (old vines of more than 50 years old). Manual harvest. Directly pressed with addition of alcohol (mutage) to the must. Aged in small oak barrels.

### TASTING NOTES

A dazzling succession of aromas emanate from this perfectly balanced Rivesaltes Ambré with its notes of dried apricot, orange peel and walnuts.

### SOMMELIER'S ADVICE

Wine & food pairing: foie gras, gingerbread and macarons or blue-veined cheese such as : Bleu d'Auvergne, Persillé des Aravis, Fourme d'Ambert, ...

Serving temperature: 8-10°C

Aging potential : Up to 5 years



AN ISLAND VINEYARD

**BONFILS**  
VINS & CHÂTEAUX  
1870