



CHATEAU L'ESPARROU MUSCAT DE RIVESALTES

GRAPES VARIETIES

Muscat d'Alexandrie 50%
& Muscat Petits grains 50%

APPELLATION

AOP Muscat de Rivesaltes

White

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

Blend: Muscat of Alexandria and small berried Muscat. Hand-picked. Short maceration on skins followed by fermentation at low temperatures.

TASTING NOTES

The deliciously heady perfume typical of the Muscat grape intermingles with aromas of peach, mango and citrus fruits.

SOMMELIER'S ADVICE

Wine & food pairing: aperitif, or with foie-gras, fresh fruit salads, exotic fruits, nougat ice-cream, sorbets and lemon tarts.

Serving temperature: 8-10°C

Aging potential : Up to 5 years



AN ISLAND VINEYARD