



Esperandieu

White - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters. Haut-Minervois Causse.

GRAPE VARIETIES

A blend of Grenache Blanc, Grenache Gris, Marsanne, Muscat Petit Grain and Vermentino.

VINIFICATION

Each grape variety is vinified separately. Direct pressing and low temperature fermentation. Early bottling.

TASTING

Very fresh nose, notes of white peaches and pears. A great substance in the mouth, acidity and finesse for this elegant white wine.

Depending on the desired tasting experience, it should be drunk at a temperature of 15 to 20°C.



IDEAL WITH

Aperitif, seafood platter, asparagus, flambéed prawns, calamari a la plancha.

AGING

Ready-to-taste wine. Up to 2 to 3 years.

REVIEWS & HONOURS

"Tropical and round, acidity bites bright and shiny and the fruit has a sort of mirrorball glitteriness in the mouth. Dry and super-refreshing and edgy. You'd gulp this down on a hot day"

Esperandieu 2019
AOC Minervois
Grade: 16.5/20

Jancis Robinson

Jancis Robinson
Master of Wine

