



# Esperandieu

White - AOC Minervois

## TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.  
Terroir of Cazelles.

## GRAPE VARIETIES

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

## 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.

Once chilled, this wine offers a great tasting experience.



## 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

CAILHOL GAUTRAN