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, Roussanne, 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

2024 tasting notes - Decanter.com
by Natalie Earl

Decanter

"This six-variety blend tends charmingly towards those emblematic garrigue herbs, showing distinct notes of thyme and rosemary. It's also got this saline, iodine edge which I really like, and then opens out into more white florals and white fleshy fruit."

Esperandieu 2023, AOC Minervois
Rating: 89/100

Domaine Cailhol Gautran - Hameau de Cailhol - 34210 Aigues-Vives - Mail: gautran@orange.fr - Phone: 04 68 91 26 03