



What?

Name: Espérance

Appellation: AOC/AOP Pic Saint Loup

Color: red

How?

Grape varieties: 60% Syrah, 20% Grenache, 10% Mourvèdre, 10% Carignan

Vines: 7 to 45 years old

Yield: 30 to 35 hl/ha

Culture: sustainable agriculture, harvested by hand, clay and limestone soils

Winemaking: burgundian type, extraction at cold temperature, regular treading (pigeage), maceration of 15 days, ageing in vats for 10 months

How much?

Alcohol: 14% alc./vol.

Packaging: bottle of 750 ml and magnum of 1 500 ml

Annual average production: 20,000 to 25,000 bottles

Ageing potential: at its best 3 to 5 years after the harvest

Serving temperature: between 16°C and 18°C



The vintner's notes

- Bright robe, a dense and deep garnet colour with purple hints.
- The nose, pleasing and delicate, reveals ripe red berries like raspberries, gooseberries and blackberries. Behind, surrounding Garrigue's aromas... and for the trip, a hint of Madagascar vanilla and pepper of Vietnam...
- Silky and smooth in the mouth, classic and refined.
- Typical cuvee of the appellation Pic Saint Loup, full and generous.

Wine & Food

- Go beautifully along with tuna Tartar, Tagine, veal tenderloin or red meat, grilled or with sweet herbs sauce.

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