



## What?

**Name:** Espérance

**Appellation:** AOP Pic Saint Loup

**Color:** red

## How?

**Grape varieties:** 60% Syrah, 30% Grenache, 10% Mourvèdre

**Vines:** 7-25 years

**Yield:** 30 to 45 hl/ha

**Terroir:** hard limestone, marl, soft limestone and Pic Saint-Loup scree.

**Farming:** certified Organic (FR-BIO-15).

**Winemaking:** burgundian-inspired approach: cold extraction, regular grape-treading, 15-day maceration, then 18 months aging in concrete tanks.

## How much?

**Alcohol content:** 13,5% alc./vol.

**Format:** bottle of 750 ml and magnum of 1 500 ml

**Average annual production:** 20,000 - 25,000 bottles

**Cellaring potential:** at its best 3-5 years after harvest

**Serving temperature:** 16-18°C



### The winemaker's comment

- Bright robe, a dense and deep garnet colour with purple hints.
- The nose, pleasing and delicate, reveals violet, black olive, pepper, bay leaf and wild strawberry on the nose.
- Silky and smooth in the mouth, minty finish.

### Food Pairing

- Pairs beautifully with veal tenderloin in a Comté crust

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