

THE BRAND

"Les Esperons" was born from the French word "Espérer", meaning hope.

Mother Nature can be capricious and unpredictable... Each vintage is a new challenge for the winegrower to harvest the whole crop in perfect condition. Nowadays, we can control all parts of the winemaking-process, but we know that we cannot control everything. The brand "Les Esperons" is like a lucky charm, protecting our vines from the whims of nature.

TERROIR

A Mediterranean varietal par excellence! Flavourful and attractive, Cinsault has long been used as a table grape. Nowadays, it is widely used to make rosé in the Provence wine region. Cinsault is particularly well suited to sunny and warm climate.

Our winemaker has selected grapes coming from vineyards blocks strongly influenced by the sea proximity: refreshing breezes and morning mist. This type of terroir is excellent for producing ripe, balanced and concentrated Cinsault berries, full of fruity and juicy aromas.

WINEMAKING

The grapes are harvested at night, when temperatures are low, in order to keep the grapes fresh and to avoid oxidation. Upon arriving at the cellar, they are carefully pressed.

Only the best juices are selected to craft this wine. After a 24h off-settling, the clear juices are drawn and left to ferment for 15 days between 13 and 15°C, in stainless steel tanks.

The juices are drawn from the tanks to age on their fine lees for at least 5 months before bottling, protecting the wine from oxidation and enhancing aromas, complexity and texture.

WINEMAKER'S NOTE

This rosé is a light and fresh wine, with fruit-forward aromas. It displays notes of wild raspberry and candied strawberry. The palate is lively and well-balanced, with mineral elements echoing on the finish.

WINE AND FOOD PAIRING

Enjoy this lovely rosé with Chicken noodle salad, Pesto & Parmigiano pasta, baked Salmon with chorizo rice.



IGP PAYS D'OC

100% CINSAULT

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TERROIR

Home to viticulture since Roman times, the IGP Côtes de Gascogne shares the same area of production as the Armagnac appellation. Grape varieties that are native to the Atlantic coast are widely planted in the region. The Gascony wine region has the distinctive ability to blend indigenous grape varieties with international ones, producing a distinctive range of wines.

The Sauvignon Blanc is at home on the clay and limestone terroirs in the temperate climate of Gascony. Here, we craft distinctive, dry and aromatic wines that are stylish and mineral.

WINEMAKING

The winemaking process is meant to preserve freshness and aromas. Grapes are harvested early in the morning when temperatures are low. They undergo a cold soaking to extract varietals aromas. Pressing occurs in a pneumatic press, to preserve the quality of the crop. The deposit from the must is filtered and added to the pressed juice, in order to enhance the expression of primary aromas. This technique is mainly used in Gascony. Slow alcoholic fermentation at a low temperature is done in tanks. 4 months ageing on the fine lees before bottling.

WINEMAKER'S NOTE

Lovely pale lemon with a hint of green in colour. This harmonious white offers a pleasing mix of astonishing lime fruit aromas, followed by tropical fruit flavours, herbal notes and a stony mineral finish. The refreshing acidity is balanced by a lush and creamy texture.

WINE AND FOOD PAIRING

Enjoy this wine chilled as an aperitif or with summer salads, shrimp spring rolls, grilled fish and goat cheese.



IGP CÔTES DE GASCOGNE
100% SAUVIGNON BLANC

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TERROIR

The Pays d'Oc takes full advantage of its Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed full with fruity aromas. Terroir highly influences this region through a number of different winegrowing areas that fully expresses the uniqueness of each grape variety.

WINEMAKING

The grapes are transported to the cellar in boxes containing no more than 250kg of grapes to avoid crushing and therefore maceration and oxidation. Daily pigeage (pushing down of the juices) using a pneumatic machine extracts colour and aromas without adding in too much oxygen. Daily tastings help determine if more or less pigeage is needed. Maceration is quite long and typically lasts 30 days. Malolactic fermentation occurs in Burgundy oak barrels

WINEMAKER'S NOTE

Glossy red ruby in colour. The nose displays intense aromas of black fruits, followed by a hint of vanilla and cloves. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha.

WINE AND FOOD PAIRING

Enjoy this wine at room temperature with duck, roast pork or mushroom risotto.



**IGP PAYS D'OC
100% PINOT NOIR**

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TERROIR

The Pays d'Oc takes full advantage of its Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed full with fruity aromas. Terroir highly influences this region through a number of different winegrowing areas that fully expresses the uniqueness of each grape variety.

The soils are composed of sandstone, chalk and clay. The Cabernet Sauvignon comes from an area that greatly benefits from hot sunny days and cooler nights towards the end of summer. The Merlot, a varietal that needs plenty of watering, comes from terroirs located on well-drained clay soils close to the Canal du Midi.

WINEMAKING

Our experts mix traditional wine-making methods with more modern ones in order to craft this ripe and juicy red wine. After harvest, part of the crop goes through hot maceration to enhance fruity aromas, colour and soft tannins. The rest of the grapes are destemmed before beginning a two-week traditional maceration. The Merlot and Cabernet are aged separately, since the first is aged using American oak and the second using French oak. Both varietals are then blended together.

WINEMAKER'S NOTE

Deep ruby with a touch of purple in colour. This is a bold and concentrated red wine. The nose is very expressive with red berry aromas followed by hints of toast and pepper. The palate is incredibly smooth and juicy with silky tannins. This blend shows terrific balance.

WINE AND FOOD PAIRING

Enjoy this wine at room temperature with a vegetarian moussaka, linguine alla puttanesca, bean burgers...



IGP PAYS D'OC

**50% MERLOT 50% CABERNET
SAUVIGNON**

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TERROIR

The Pays d'Oc wine region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures. The Cabernet Sauvignon comes from carefully selected terroirs, benefiting from hot sunny days and cooler nights at the end of summer. This aspect allows the harvest of highly concentrated and balanced grapes. The terroirs selected are located on well-drained clayey soils close to the Canal du Midi, as this varietal needs regular watering.

WINEMAKING

As they arrive in the cellar, the grapes are destemmed and crushed before they are sent to macerate for two weeks in a concrete tanks. This long process is ideal to extract the fruity character of the variety. The wine is aged under the influence of half-toasted French oak for 5 months, adding complexity to the resulting wine.

WINEMAKER'S NOTE

Deep and intense ruby. The nose is multi-layered, with sweet dark ripe fruits aromas, blackberry and blackcurrant notes, complemented by tobacco hints. The rich and silky palate is balanced by the slight acidity from the fine-grained tannins. Delicious toasty spice flavours on the finish.

WINE AND FOOD PAIRING

Enjoy this wine at room temperature, with meat balls spaghetti, duck breast or dark chocolate!



IGP PAYS D'OC

100% CABERNET SAUVIGNON