



CHÂTEAU D'ESPEYRAN

L'ENVOL

PDO COSTIERES DE NIMES ROSE



Bottled at the domain

Grapes : Black Grenache 70 %/ Syrah 30%

Alcohol : 12,5 %

Soils : Clay-limestone sandstone and
rolled pebbles

Winemaking :

Harvest destalk then bleeding (saigné) gently

Floating wine racking

Fermentation at controlled temperature

Traditional breeding method

Tasting :

Pale color with bluish highlights

Aroma with delicate notes of peach and
citrus fruits

A lively and round mouthfeel

Best served at 10° to 12° C

Medals :

Silver Bettane & Desseauve 2019

Gold Gilbert & Gaillard 2018/2019

«Coup de Cœur» Hachette wine guide 2018

Silver Vignerons Independants 2017

Contact : Blaise de Bordas – propriétaire récoltant 06.21.44.30.06

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