



VIGNERONS  
CATALANS

# LES MURETS D'ESPRADES

A.O.P. Maury  
Sweet Wine

**Soil:**

The vines are planted on steep hillsides covered with a mantle of black schist.

**Grape varieties:**

**100% Grenache Noir.**

**Production method:**

The crop is destemmed and crushed. Grenache noir is soaked for a lengthy period of time with alcohol added to the grapes for fortification.

**Ageing:**

Part of the wine is aged in tuns for at least 2 years.

**Description:**

Beautiful red hue with carmine-red highlights. Burlat cherry aromas, blackberry jam, pepper, fig, dark chocolate and nutmeg aromas are exuded on the nose. The palate shows volume, fullness and soft, silky tannins. The finish is long and reveals more of the cooked fruit with cinnamon, vanilla and peppery notes.

**Storing:**

Drinking well from now but will improve impeccably when cellared.

**Serving suggestion:**

Serve with roast venison, fig tart and chocolate desserts.

**Serving temperature:** Fully releases its bouquet at around 12°C.



Photo Non Contractual