



L’ ESPRIT DU LAC 2025

Variety: Xinomavro (100%)
Type: Dry rosé wine/ Vegan certified
Appellation: PDO Amyndeon



VINEYARD

A rigorous selection of Xinomavro vines of at least 40 years of age, grown on small parcels scattered around Agios Panteleimonas, within the PDO zone of Amyndeon in Northern Greece. Continental-ish climate at the cooler wine region of Greece, located in a stunning plateau at 600 meters above sea level, with poor sandy soils, neighboring lakes and mountainous surroundings. An ideal location for Xinomavro to ripe and display its unique backbone.

2025: THE VINTAGE BRIEFLY

The trademark of the vintage was the return to relative normality with weather conditions close to the average standards for the region throughout most of the growing season. Winter rains and snowfall allowed the vines to rest and replenished vital water reserves for the months ahead, while May was slightly cooler within an otherwise typical spring. Excellent vineyard preparation during the winter (such as the application of compost in the vineyard) helped the vines withstand the warm June. The intensely hot and dry conditions of July were moderated by night temperatures that dropped even to below 20°C, preserving balance in the vines. The typical August and the warmer September with limited rainfall, contributed to the outstanding quality of the grapes, marked by vibrant acidity, pronounced aromatics, and full phenolic ripeness. The first days of October were cool and relatively humid, slightly delaying the harvest of Xinomavro without any impact on quality. For *L’ Esprit Du Lac*, harvest began on 7 October 2025. A very good vintage for Xinomavro.

WINEMAKING

Rigorous grape selection on conveyor belt and direct pressing. Fermentation in stainless steel tanks at temperatures between 17–19 °C. The wine stays in contact with its fine lees for 3 months with occasional mild stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.9 gr/lt
pH: 3.31	Residual sugars (RS): 1.5 gr/lt

TASTING NOTE

Bright pale salmon pink color. The nose is layered, dominated by floral aromas and complemented by stone fruits, as well as by subtle herbal notes in the background. On the palate, the mouth is fruity as the stone fruit character carries through, and crisp thanks to the vibrant acidity. Refined, balanced finish.