

# Vignobles ESCALIN

LES RACINES DE L'AVENIR



## Escape Enchantée



### AOP GRIGNAN-LES-ADHÉMAR

#### LOCATION AND TERROIR

The Escalin Vineyard, located in the heart of the Drôme Provençale, cultivates two distinct terroirs: the Vergobbi plateau, composed of large rolled pebbles on clay soils, and Escalin, characterized by limestone fragments on sandy-clay loams. These unique terroirs are meticulously blended to create wines that combine complexity and consistency.

#### BLEND

80% Viognier, 10% Roussanne, 10% Marsanne

#### VINIFICATION

This cuvée is the result of a short maceration, followed by meticulous vinification in stainless steel tanks, allowing the wine to express all its freshness and fruity character.

#### AGING

Stainless steel tanks to preserve freshness and aromatic qualities.

#### TASTING

This wine captivates with its floral and fruity nose, evoking white flowers and pear, while its slightly rounded palate reveals honeyed aromas, ending with a refreshing note in the finish.

#### FOOD PAIRINGS

These dishes pair perfectly with the wine, whether it's grilled fish, appetizers, or warm goat cheese salads.

#### AGING POTENTIAL

3 to 5 years

#### SERVING TEMPERATURE

Between 8 and 10°C