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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.

GRAPES

50% Syrah 50% Grenache

# VINIFICATION

The fermentation occurs with indigenous yeasts, followed by gentle vinification in concrete tanks for 10 days, with regular pumping over every 2 days, without punching down.

#### AGING

70% Concrete tanks, 30% Demi-Muids

#### TASTING

The wine reveals a deep nose of licorice, while its velvety and indulgent palate unveils flavors of black fruits, enhanced by some peppery notes.

#### **FOOD PAIRINGS**

This wine will wonderfully accompany duck breast, rack of lamb, vegetable curries, as well as chocolate desserts.

## AGING POTENTIAL

10 years.

## SERVING TEMPERATURE

Between 16°C and 18°C

