

Domaine
ESCALIN
LES RACINES DE L'AVENIR

Mémoire



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% Grenache 50% Syrah

VINIFICATION

This wine results from a spontaneous fermentation with indigenous yeasts, followed by a delicate vinification in a concrete tank for 10 days, with pump-overs performed every other day, without the need for punch-downs.

AGING

Concrete tanks

TASTING

An aromatic intensity, a well-defined character with notes of candied fruits and macerated cherries.

FOOD PAIRINGS

This wine will pair beautifully with osso bucco, pot-au-feu, gratin dauphinois, truffled Camembert, and your chocolate desserts.

AGING POTENTIAL

2 years

SERVING TEMPERATURE

Between 16°C and 18°C