

PLEIN CŒUR



LOCATION AND TERROIR

Domaine Escalin, located in the heart of the Drôme Provençale, exploits two distinct terroirs: the Vergobbi plateau, composed of large rolled pebbles on clay, and Escalin, characterized by limestone shards on sandy-clay silts. These unique terroirs are meticulously assembled to create vintages combining complexity and regularity.

GRAPE

60% Grenache 40% Syrah

ELABORATION

After cold settling, the wine undergoes fermentation at a controlled temperature of 18°C for 5 to 7 days. Storage of the musts at very low temperature, regular sterile filtration.

PRESSURE

3 Bars

TASTING

The nose is very fresh and reveals aromas of citrus fruits (mandarin and grapefruit) and fresh red fruits such as strawberry or raspberry. The palate is round and highlights the persistent notes of fresh red fruits perceived on the nose. The finish is fresh.

FOOD PAIRINGS

This sparkling juice will accompany aperitifs, summer salads as well as chocolate and fruity desserts.

AGING POTENTIAL

6 months

SERVING TEMPERATURE

Between 8 and 10°C