





Présie délé



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

60% Grenache 40% Syrah

VINIFICATION

After cold settling, the wine undergoes fermentation at a controlled temperature of 18°C for 5 to 7 days, thus preserving all the freshness and aromatic complexity of the grape variety.

AGING

Stainless steel tanks

TASTING

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

FOOD PAIRINGS

This wine will wonderfully pair with Provencal stuffed vegetables, summer salads, as well as exotic cuisines.

AGING POTENTIAL

2 years

SERVING TEMPERATURE

Between 8 and 10°C