





#### AOP GRIGNAN-LES-ADHÉMAR

# LOCATION AND TERROIR

The Escalin Vineyard, locatted 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

65% grenache 35% syrah

# VINIFICATION

The grapes, 100% destemmed, ferment naturally with indigenous yeasts, followed by a short maceration in concrete tanks, allowing this wine to express all the purity and freshness of its terroir.

### AGING

**Concrete tanks** 

### TASTING

The nose opens with vibrant notes of crushed red berries (strawberry, raspberry). On the palate, it is slightly rounded with hints of licorice and zan, finishing on a fresh note with no tannins.

### **FOOD PAIRINGS**

This wine pairs perfectly with a gratin of ravioli, grilled meats, a spread of grilled peppers, as well as a cheese platter.

# AGING POTENTIAL

3 to 5 years

### SERVING TEMPERATURE

Between 14 and 16°C

