





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

