

## Secret du Pin



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

75% syrah 25% grenache

### VINIFICATION

This wine is the result of spontaneous fermentation with indigenous yeasts, followed by gentle vinification in a concrete tank for 10 days, with regular pumping over every two days, without requiring punching down.

### AGING

Concrete tanks

### TASTING

The nose is quite fresh, slightly minty with subtle notes of cherries. The palate is rather complex, revealing notes of spices, pepper, and licorice with a nice length. The mouthfeel is velvety and the finish marked by fine, silky tannins.

### FOOD PAIRINGS

This wine will perfectly accompany a mushroom risotto, a summer vegetable ratatouille, and white meats.

### AGING POTENTIAL

6 to 10 years

### SERVING TEMPERATURE

Between 16°C and 18°C