

TENTATION

AOP GRIGNAN-LES-ADHÉMAR

LOCATION AND TERROIR

Two distinct terroirs: rolled pebbles over clay, and limestone fragments on sandy clay-loam soils. These unique terroirs are meticulously blended to create cuvées combining complexity and consistency.

BLEND

80% Viognier, 10% Roussanne, 10% Marsanne

VINIFICATION

The cuvée results from direct pressing and fermentation in stainless-steel tanks, with a very light lees stirring (bâtonnage) that allows the wine to express its full roundness and subtle richness.

AGING

Aged for 6 months in new oak barrels (medium toast) followed by 6 months in concrete vats.

TASTING

This wine seduces with its buttery, mineral nose, enhanced by delicate floral notes. The palate is generous and lively, blending floral finesse with flinty, mineral accents that lend a refined character. The finish is both gourmet and refreshing, leaving a lasting impression of elegance.

FOOD PAIRINGS

Pairs beautifully with foie gras, pan-seared scallops, or slow-cooked lamb shank.

AGING POTENTIAL

3 to 5 years

SERVING TEMPERATURE

Between 8 and 10°C

