

EMPREINTE

AOP GRIGNAN-LES-ADHÉMAR

LOCATION AND TERROIR

Located in the heart of Drôme Provençale, Domaine Escalin cultivates two distinct terroirs: the Vergobbi plateau, composed of large rolled pebbles over clay, and Escalin, characterized by limestone fragments on sandy clay-loam soils. These unique terroirs are meticulously blended to create cuvées that combine complexity, balance, and consistency.

GRAPES

50% Syrah 50% Grenache

VINIFICATION

Fermentation with indigenous yeasts, followed by vinification in concrete vats for three weeks to ensure gentle extraction at around 25°C. Regular pump-overs every two days and light punch-downs preserve finesse and aromatic purity.

AGING

100% in Demi-Muids (large oak barrels)

TASTING

The nose opens brilliantly with wooded Syrah, exuding spices and enchanting dark fruits. On the palate, the Grenache's roundness and generosity envelop the Syrah's structure, creating a harmonious balance between fruity richness and toasted notes. The finish is long, spicy, and refined, leaving a lasting impression of elegance.

FOOD PAIRINGS

A deep, spicy red wine that pairs beautifully with grilled rib-eye steak, lamb tagine with prunes, or roasted game.,

AGING POTENTIAL

10 years.

SERVING TEMPERATURE

Between 16°C and 18°C

