



In 1820, the Asseyras farm became a horse relay on the road connecting Orange to Valréas and Dieulefit. The owner at the time was called Bourique, it is not invented! They used to say for the little story: «You sit at the Asseyras!»

Since 1975 the Blanc family has cultivated the vine and transformed these precious grapes into wine. The sun of Provence, the Mistral are part of their daily life. Today it's the fifth generation of winegrowers (Étienne arrived in 2014) who cultivate their land from Tulette to Valréas. Concerned about its environment, the Estate has been HVE (High Environmental Value) Level 3 certified since 2019. It is committed to conserving and developing biodiversity, natural (border of plots) and domestic (inside plots).



### Appellation

AOP Côtes Du Rhône



### Grape varieties

Syrah  
Cinsault  
Grenache  
Carrignan.



### Soil - Age of the Vineyard

Terroir mix between the Valréas safres and the clay-limestone soils of Tulette.



### Vinification

Traditional type in cold bleeding and direct pressing.



### Dégustation

Light color rosé, slightly salmon. Fresh, fruity and delicate nose. The Mouth is fresh with citrus notes and grapefruit

### Suggestion

It is a «rosé» with each sip it reminds us the summer. Freshness, voluptuousness and festivity are waiting for you in your glass, accompany your salads, barbecue, pizza, tomato pie