



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

Dominante Viognier  
Bourboulenc  
Macabeu  
Clairette

### Soil - Age of the Vineyard

Coming from stony, clay-limestone from the hillsides of Tulette.

### Vinification

Cold vinification to preserve the grape aromas and avoid the oxidation problems ; allows us to obtain a fresh, limpid and very aromatic wine.

### Dégustation

A beautiful clarity and brightness with reflections of pale gold color. A fine nose, which mixes apricot and exotic fruits. This well-balanced wine, rich and on the palate, brings out exotic fruits.

### Suggestion

By its exoticism it can pair very well with foie gras cooked in salt, aperitifs, and for the summer a good «ham melon».

