



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

Grenache
Syrah

Soil - Age of the Vineyard

Clay-limestone soil



Vinification

Eight to ten day maceration on a destemmed harvest.

Tasting notes



This wine with a beautiful intensity is denoted by its plum red color with reflections of raspberries. With Freshness and red fruit this wine has a good maturity, slight notes of red plum. On the palate, it is a fresh wine, easy, with silky tannins, and redcurrant.

Suggestion



It can pair with a ratatouille, pork loin, stuffed tomatoes or a beautiful Sisteron lamb