



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 Villages

Grape varieties

Grenache
Syrah

Soil - Age of the Vineyard

These vines surround the property on beautiful hillsides Tulett. They benefit from particular attention and especially a strong sunshine

Vinification

Traditional type with a long maceration that lasts 15 to 20 days with delicate extraction methods. They carry out this vinification in order to obtain a wine for aging. The conservation is made in tank then 8 months in oak barrels before being bottled.

Tasting notes

This wine has a beautiful intensity of plum color with raspberries reflections. Thanks to its elaboration, the note of terroir, ripe fruit predominates and is accompanied by elegant woody notes. It is a full, rich and qualitative mouth, with notes of ripe fruit, it requires aging.

Suggestion

it can pair with generous dishes such as a beef bourguignon, a Navarin of lamb, and beautiful game.

