

Truffles and wine

Tasting guide and food pairings

Our selection from old vines in the Drôme to accompany your truffles.

01 One red wine, three labels

Côtes du Rhône AOP red 2024 - Old vines in the Drôme

L'Automne, Résonance and Le Trésor de Fripon feature the same red wine, made from old vines in the Drôme and selected to accompany your truffles. Blend: 40% Syrah, 40% Grenache, 10% Carignan and 10% Mourvèdre. Bottle: 75 cl, 14% vol. Contains sulphites.

At the table · [Parmesan risotto, roast poultry, a reduced truffle jus.](#)

02 Tasting during the truffle hunt

€99 including VAT per person - 3 hours - in French only

The workshop includes tasting and pairings of truffles with wine. Bottles to take home and harvested truffles are optional purchases, charged separately from the workshop price.

At the table · [The pairing depends on the dish and its sauce; the choice of label does not change the wine.](#)

Serving suggestions

Serve the red wine at around 16 °C. A white wine can accompany eggs or cream: this pairing suggestion is separate from the current selection, which consists of the red wine presented here. Add the truffle just before serving.

Three labels, the same red wine. Bottle availability and prices are confirmed before purchase; the workshop programme and date are confirmed before booking.