



Cascavel, Ventoux, Blanc, 2023

AOC Ventoux, Vallée du Rhône, France

A 'Haute Couture' Collection of Fine Wines from the Rhône Valley

PRESENTATION

Maison Cascavel stands out for its artisanal approach to crafting exceptional wines. We closely collaborate with the winegrowers & passionately invest ourselves in every stage of the process. From meticulously identifying vineyard parcels to providing dedicated support to our partners, we are committed to offer handcrafted wines that embody the authenticity and personality of each appellation.

THE VINTAGE

2023 was full of contrast! Warm temperatures at the beginning of winter, then a return to normalcy until February; Spring was characterized by a persistent drought and strong wind, followed by regular rainfall until the end of June. Our winegrower partners have worked a lot in the vineyards to preserve the grapes. At the beginning of the harvest, berries were healthy and well-ripened, promising one of the finest vintages of the past decade.

TERROIR

Hills with light sandy soils, slopes with zaffer, terrace of ancient screes.

WINEMAKING

The grapes are cooled to preserve their colour and fresh fruit aromas. They undergo a short maceration before being pressed. Alcoholic fermentation takes place in stainless steel vats, under controlled temperatures.

VARIETALS

Clairette 37%, Grenache blanc 27%,
Vermentino 20%, Roussanne 16%

12.5 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

Pale & bright colour. Nose of white fruits (peach, pear...) The mouth is fresh & round, well-balanced.

FOOD PAIRINGS

Fresh salads, grilled fishes, chicken with preserved lemon, soft goat cheeses...

