



Cascavel, Ruelles & Vallons Vin biologique, AOC Côtes du Rhône Villages Sablet, Rouge, 2020

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

These wines belong to a new family of wines which is essential for Cascavel in order to be consistent with the expectations of the wine lovers of this area.

PRESENTATION

The Côtes-du-Rhône Villages wines we offer are produced together with a domain situated in Sablet, with plots on the terroir of Sablet, Plan-de-Dieu, and Rasteau. Thibault, our "Vigneron", works the traditional way, in a historical and family cellar. The wines will start to open after about 18 months. Their ageing potential is well preserved, while the character of each terroir has a natural expression. Our Sablet Ruelles & Vallons (Alleys & Valleys) pushes to stroll in the village, at hot summer hours, when everyone takes a nap...

LOCATION

The family estate producing the grapes and wines with us is a domain of around fifty hectares which vineyards are located on the Sablet, Plan-de-Dieu, Rasteau & Vacqueyras appellations. The domain was recently taken over in full by one of the sons, and features traditional technical means to exploit a varied vineyard; the plots are spread over fifteen square kilometers, requiring individual follow-up. The winery is situated in the center of the village of Sablet.

TERROIR

The terraces extend from the end of the Plan-de-Dieu appellation, with red pebble soil, to the extreme benches of the Sablet appellation located 360 meters above sea level. The soils are a good reflection of the appellation with a variety of a more sandy soil, red clay and various sized gravel terroir, as this is sometimes the case of the most prestigious appellations also situated on the foothills of the Dentelles de Montmirail.

IN THE VINEYARD

The surface of the plots is often 4.5 hectares. The soils are based on clay-limestone and stony, sand and red clay. The exposure is South, South-West. The altitude of the plots varies between 150 and 360 m.

WINEMAKING

Partially destemmed vatting. Fermentation takes place under controlled temperature by heat exchanger at 22° the first days, until 30-32° by the end of vinification. Then traditional maceration of 25 to 30 days in tanks with racking.

AGEING

Maturing of the wine after vinification and partial ageing in oak barrels for 4 to 6 months in order to mature the wine.

VARIETALS

Grenache noir 60%, Syrah 20%, Mourvèdre 15%, Cinsault 5%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 13500
Surface area of the vineyard: 4.5 ha
Yield: 45 hL/ha
Age of vines: 40 years old
Residual Sugar: inférieur à 2 g/l



SERVING

Serve at 17°C.

AGEING POTENTIAL

5 years

TASTING

This wine has a fruity and spicy bouquet. Grenache brings roundness and suppleness, Syrah, color and aroma, Cinsault, flavor and balance and Mourvèdre, structure and complexity. The wine can be kept for 6-8 years.

VISUAL APPEARANCE

Beautiful intense ruby red color, purple reflections

AT NOSE

Slightly closed nose, then fresh jam and sweet spices. Sweet vegetal note.

ON THE PALATE

Slightly closed nose, then fresh jam and sweet spices. Sweet vegetal note. The mouth is full-bodied, carried by a beautiful acidity and a fine tannic structure. Ripe red fruit, pepper grilled, spices.

REVIEWS AND AWARDS



"Le vin a reçu la mention : "Best of Show - Côtes du Rhône""
Mundus Vini, 01/06/2017



88/100
Andreas Larsson

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BG Syndicale 620 gr					750				3760081160488			
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	600	9	11	1,4	8,8	915	29,6	8	17,5x30,5x25,5	170x80x120	

