

MONTS & VERTIGES



Cascavel, Monts & Vertiges, AOC Ventoux certifié Biologique, Rouge, 2022

AOC Ventoux, Vallée du Rhône, France

Ventoux, Luberon, Coteaux d'Aix-en-Provence are appellations well reflecting the Provence. The Cascavel "Monts & Vertiges" ("Mounts & Vertigo") wines are the expression of our experience and distinctive preference for the selection of terroirs specifically renowned for the quality of their reds, rosés and white wines.

PRESENTATION

Our Cascavel "Monts & Vertiges" Ventoux Red is one of Cascavel's original wines. The cellar is located in Mormoiron, surrounded by most of the estate's vineyards and designed to limit the use of energy at a maximum and keep the wines in the best conditions. The wines are produced as naturally as possible. The historical vines of our Cascavel Ventoux benefit from fresh air streams sliding down the slopes of the Giant of Provence (the Mont Ventoux). The wine remains suave, pleasant, balanced and spicy in all circumstances.

LOCATION

The estate has around thirty hectares and is spread over several terroirs with varied exposure from limestone soils and Red clay with beautiful depth, to gravelly and sandstone soils. Therefore it benefits from all the richness and diversity of the great Ventoux terroirs.

TERROIR

There are two of the three typical soils of the appellation: red soils related to the limestone deterioration, and soils made of a sand and ocher clay mixture, ideal for the production of fine and elegant wines.

IN THE VINEYARD

Mont Ventoux and the Dentelles de Montmirail chain protect the vineyards from the excesses of the Mistral wind, while generating cool currents that favour cooler nights and more complete ripening. The vines are located in a Mediterranean climate zone, subject to a four-beat rhythm: two dry seasons, one of which is brief at the end of winter, a very long and accentuated one in summer; two rainy seasons.

WINEMAKING

The grapes are de-stemmed and crushed and then follow a cold maceration for 4 to 5 days. The vatting lasts three weeks, while privileging the fruit and the freshness of the wine. Most of the time alcoholic and malo-lactic fermentations follow one another. The winemaker uses specifically the temperature of the - extremely well isolated - cellar enabling to start malo-lactic fermentation naturally. The wines then "rest" for at least three months (December, January, February) before being clarified and blended.

AGEING

Tanks, no wood.



VARIETALS

Grenache noir 70%, Syrah 30%

15 % VOL.

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

TECHNICAL DATA

Production volume: 12 072
 Surface area of the vineyard: 30 ha
 Yield: 40 hL/ha
 Age of vines: 35 years old

SERVING

Serve at 17°C.

AGEING POTENTIAL

5 years

TASTING

One of the important points of the tasting is the digestible and natural feature, the freshness of the wine while sometimes a bit tense, allow a nice balance between density and suavity

AT NOSE

The nose is dominated by fresh black fruit (cherry, blackcurrant), with hints of undergrowth, delicately spiced, and ending on mineral notes.

ON THE PALATE

The palate is tense, with a fruity dominant (cherry) and a final of sweet spices (licorice).

REVIEWS AND AWARDS



85

"A certified-organic blend of Grenache and Syrah, the 2019 Ventoux Monts & Vertiges features mellow notes of cherries and leather on the nose. It's medium to full-bodied, with a slightly coarse, open-knit texture and a short finish, but it does deliver a solid mouthful of earthy flavor."

Joe Czerwinski, Robert Parker, 13/11/2020



"Millésime 2017"

Concours Mondial de Bruxelles 2019 Or, 01/01/2015



87/100

"Vintage 2015 shows a medium to deep ruby colour with a purple hue. Sweet fruit on the nose with ripe plum and jammed berries with an herbal spiciness. Rather dense palate, youthful tannins, a high acidity, crushed berry fruit and a medium to long finish."

Andreas Larsson Best Sommelier of The World, Andreas Larsson, 17/03/2017

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BG Trad Cétie 570gr									3760081161003		3760081161010	
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	1,35	8,5	885	29,6	8	17,5x30,5x25,5	170x80x120	



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

