



## Cascavel, Sélections Parcelles, Les Terroirs des Papes, AOP Châteauneuf-du-Pape, Rouge, 2020

AOP Châteauneuf-du-Pape, 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

Our Châteauneuf-du-Pape Les Terroirs des Papes is the outcome of diligent research of both a winemaker with whom we could get along, and of course wines that we like. The two going hand in hand, we were delighted to find out that our winegrower was a 'Vigneronne', Helene, backed by an all-women's team. The reception at the estate is like the image of the winery, clean and functional, while a well-kept Mediterranean garden shows a strong sense for detail. The wines are like the first idea that we can have when we get at the estate: precise, neat, fine, elegant and well-done.

### LOCATION

The plots are spread over the eastern part of the appellation, with red clay, compacted sand, sandstone, and parcels where pebbles predominate. Each parcel brings complexity. This part of the appellation is known for producing complex, elegant and fine wines.

### TERROIR

The pebble plots are particularly draining and the vines are quite old. The sun stored during the day radiates at night, creating exceptional maturity conditions. The youngest parcels are on red clay or compacted sand which is more draining than clay. Like the grape varieties, plots complement each other well and produce great quality grapes, and wines of finesse.

### IN THE VINEYARD

The surface area of the parcels is 9 hectares. The soils are based on red clay, sandstone, rolled pebbles and terraces of compacted sand. The exposure is East, South-East. The altitude of the plots varies between 80 and 150 m.

### WINEMAKING

Destemming at reception, maceration three weeks to a month without yeast addition, stirring and pumping over, no fining

### AGEING

Partial maturing in concrete tanks, 25% of the volume in 'demi-muids' (big barrels) for 12 to 15 months. Blending and maturing in bottles for 6 months.

### VARIETALS

Grenache noir 80%, Syrah 15%, Mourvèdre 5%

### 14.5 % VOL.

Contains sulphites.

### TECHNICAL DATA

Production volume: 4500  
Surface area of the vineyard: 9 ha  
Yield: 27 hL/ha  
Age of vines: 45 years old

### SERVING

Serve at 17°C.



**AGEING POTENTIAL**

5 to 10 years

**AT NOSE**

The wine has a complex and fresh red fruit nose, combined with slightly mentholish red fruit notes.

**ON THE PALATE**

It is rich and dense on the palate with natural elegance, and franc and silky tannins make it an immediately accessible and pleasant wine, with obvious qualities to keep it for a while (5-7 years depending on the expected profile).

**REVIEWS AND AWARDS**

The Global Grenache Masters Or, 15/04/2017

90/100

Andreas Larsson



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
<b>BG Trad Armoiré</b>					750				3760081160518			
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	30	8,3	17,5x30,5x25,5	170x80x120	

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



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