

Cascavel, Ventoux, Rosé, 2024

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 contrasts! 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

Limestone, sand and clay covered with rolled pebbles at the foot of the "Mont Ventoux"

WINEMAKING

Cooling of the harvest from vine to cellar, in order to preserve the aromas and the color. Light pressing and cold fermentation. Vinification in stainless steel tanks and early bottling to keep fresh and crispy aromas of red fruits.

VARIETALS

Grenache noir 80%, Cinsault 10%, Carignan 10%

12.5 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

Very fruity & elegant nose. Fresh and crispy on the mouth.

FOOD PAIRINGS

Aperitif, tapas, BBQs, salads, cheeses...

