



## Cascavel, Gigondas, Red, 2024

AOC Gigondas, 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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

### TERROIR

Old Grenache vines at the foothills of the Dentelles de Montmirail consisting of limestone and blue clay.

### WINEMAKING

Manual harvest at optimal maturity. Long fermentation (20-30 days) at controlled temperatures with daily pumping over and «délestage» (rack and return)

### AGEING

12 months (1/3 in 225l-oak barrels, 1/3 in 400l-demi-muids & 1/3 in 25Hl-foudres)

### VARIETALS

Grenache noir 55%, Syrah 45%

### 14.5 % VOL.

Contains sulphites.

### SERVING

14-16°C

### TASTING

Deep ruby-red colour and a powerful nose of blackcurrant, toast, spice and garrigue. Strong, yet elegant and smooth on the palate with flavours of black fruit, mocha and liquorice. The final is very long.

### FOOD PAIRINGS

Duck magret "southern style", grilled bison ribeye with roasted parsnip mash, portobello wellington, spiced butternut velouté, dark chocolate and cherry tart.

