



Cascavel, Ventoux, Rouge, 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

This year has been particularly unpredictable in terms of weather. From the pressure of spring diseases to summer droughts affecting yields, and heavy rains in September, our partner winegrowers have faced significant challenges. Thanks to their expertise and adaptability, they succeeded in harvesting grapes of outstanding quality, paving the way for an exceptional vintage in the Rhône Valley.

TERROIR

Hills with light sandy soils, ancient scree terraces.

WINEMAKING

Grapes are pressed and vinified separately. Maceration of 20-25 days with daily pumping-over at the beginning of the process. Fermentation under controlled temperatures.

AGEING

12 months in oak barrels.

VARIETALS

Grenache noir 50%, Syrah 35%, Carignan 15%

14.5 % VOL.

Contains sulphites.

SERVING

14-16°C

TASTING

Intense color of fresh cherry. Nose of raspberry, blackberry. Mouth of ripe & juicy fruits and spices. Soft tannins

FOOD PAIRINGS

Appetizers, grilled red meat, roasted vegetables...

