

MONTS & VERTIGES



Cascavel, Monts & Vertiges, AOC Coteaux d'Aix-en-Provence, Rosé, 2022

AOC Coteaux d'Aix-en-Provence, Provence, 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 Coteaux d'Aix-en-Provence Rosé benefits from the expertise of winegrowers based in the northwest of the city of Aix-en-Provence. The winery where our Cascavel Coteaux d'Aix-en-Provence Rosé is produced is a very famous historical wine cellar of the area, whose production is characterized by aromatic complex wines, while maintaining a certain tension proper to the appellation. Since we launched this wine it has been a great success, which shows that it was the right choice. The wine matches with a shared request for a high quality rosé, with the typical color of the wines of this region.

LOCATION

The vineyard is organically-grown and located in the north-west of Aix-en-Provence. A major effort is made to encourage biodiversity throughout the vineyard and its surroundings in an environment of coteaux and pinewood. The local micro-climate is warm, tempered by the Mistral and the altitude of the massif surrounding the plots.

TERROIR

Grenache and Syrah take advantage of an exceptional exposition, while benefiting from the "refreshing" effects of the Mistral and surrounding massifs. The plots also benefit from the influences of the Mediterranean Sea, favoring balance, elegance and liveliness, typical of the appellation's wines.

IN THE VINEYARD

The surface area of the parcels is 30 hectares. The clay-limestone soils are sandy and stony from the Trévaresse range. The exposure of the vineyard is on the slopes. The altitude of the plots varies between 200 and 400 m.

WINEMAKING

Low pressure pressing, tight settling. Cold stabling (+ - 0°C) on part of the wines. Fermentation in controlled temperature tanks (+ -14°C°).

AGEING

In tanks in the basement, at controlled temperature.

VARIETALS

Grenache 50%, Syrah 30%, Cabernet sauvignon 10%, Cinsault 10%

13 % VOL.

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

TECHNICAL DATA

Production volume: 18000
Surface area of the vineyard: 30 ha
Yield: 55 hL/ha
Age of vines: 30 years old



SERVING

Serve at 12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

From vintage to vintage, nicely acidulous character which highlights floral notes both on the nose and the palate. This wine is well-balanced and shows a beautiful typicity.

VISUAL APPEARANCE

This wine stands out for its elegance, freshness, clear typical color of Provence wines.

AT NOSE

Intense nose of lychees and passion fruit.

ON THE PALATE

Fleshy and full. Nice finish on the exotic fruit, with a fresh note of lemon.

FOOD PAIRINGS

To be served with sea food, salads and white meat, barbecues. It's own too.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BX Trad Cétie 380 gr					750		3760081160464	3760081160471			
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	1,15	7,3	765	31	7,4	16,5x30,5x24,5	170x80x120

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