

Cascavel, AOC Châteauneuf-du-Pape, Red, 2022

AOC Châteauneuf-du-Pape, 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

A challenging year! Facing extreme drought conditions, grapes have shown an impressive capacity of resilience. Post-harvest, the initial tastings have alleviated all potential concerns. In terms of quality, 2022 is a top vintage.

TERROIR

Rolled pebbles, red clay, and sand.

WINEMAKING

Grapes are hand-harvested and carefully sorted. Full destemming then traditional vinification with a four-week maceration including daily pump-overs. Fermentation in temperature-controlled concrete and stainless-steel tanks. Ageing 24 months in "foudres" (large oak casks).

VARIETALS

Grenache 45%, Syrah 45%, Mourvèdre 10%

15 % VOL.

Contains sulphites.

SERVING

14-16°C

TASTING

Expressive nose of soot, ripe cherry, and tapenade, lifted by a hint of spice. The palate is round and silky yet fresh. Mineral and fruity notes echo on fine-grained tannins, with a long finish of liquorice, black olive, and a touch of Espelette pepper.

FOOD PAIRINGS

Beef tenderloin "steakhouse style" with sweet potato purée, maple-glazed duck breast with cracked black pepper, caramelized onion tart, spiced blackberry and blueberry crumble.

