



Cascavel, Ventoux, Blanc, 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, slopes with zaffer, terrace of ancient screes.

WINEMAKING

The grapes are cooled to preserve their colour and fresh fruit aromas. They undergo a short maceration before being pressed. Alcoholic fermentation takes place in stainless steel vats, under controlled temperatures.

VARIETALS

Grenache blanc 30%, Rolle (Vermentino) 30%, Clairette 20%, Roussanne 20%

12.5 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

Pale & bright colour. Nose of white fruits (peach, pear...) The mouth is fresh & round, well-balanced.

FOOD PAIRINGS

Kale salad with roasted butternut squash with cranberries and pecans, roasted lemon-herb chicken, lemon meringue tart, apple crisp with cinnamon and oats.

