



## Cascavel, Sables & Argiles Rouges biologique, AOC Vacqueyras, Rouge, 2019

AOC Vacqueyras, Vallée du Rhône, France

These wines belong to a new family of wines which is essential for Cascavel in order to be consistent with the expectations of the wine lovers of this area

### PRESENTATION

Our Vacqueyras Sables et Argiles rouges was a nice surprise. The welcome in a historic property of the appellation, whose oldest Bastide walls date back to 1765, under the shadows of majestic plane trees and refreshing Virginia creeper, and a well-tended outdoor garden shows a strong sense of detail. The wines are in keeping with the first idea one might have upon arriving: precise, fine, elegant and well-made. The wines of Vacqueyras are worked on fruit and complexity.

### LOCATION

The parcels are precisely on the terroir of the Coin de la Forêt des Papes, a geological site mixing light clays with limestone fragments transported there by the river of the same name from the top of the dentelles de Montmirail.

### TERROIR

The vines slowly develop their roots to a depth of 2 meters, drawing nutrients from the deep layers of light beige sandy-clay.

### IN THE VINEYARD

The plots of Grenache and Syrah, planted more than thirty years ago, have been organically farmed for nearly 10 years. The soils are worked with organic fertilizers, thus protecting the natural biodiversity of the soil. The rows are grassed and then the crushed grass is mixed with the soil, stimulating the life of the earth.

### WINEMAKING

Destemming at reception, two to three weeks maceration without yeast addition, pumping over, no fining.

### AGEING

Maceration lasts three weeks. The wines are aged in concrete tanks for six months. The bottles will then rest for nearly six months before being discovered.

### VARIETALS

Grenache noir 70%, Mourvèdre 20%, Syrah 10%

### 14.5 % VOL.

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

### TECHNICAL DATA

Production volume: 6000  
Surface area of the vineyard: 4 ha  
Yield: 30 hL/ha  
Age of vines: 30 years old

### SERVING

Serve at 17°C after 45 minutes to 1h30 in a carafe.

### AGEING POTENTIAL

5 to 10 years



### TASTING

The wine has obvious ageing qualities (5 to 7 years depending on the expected profile).

### VISUAL APPEARANCE

Its density, natural elegance, and franc and silky tannins make it an immediately accessible and pleasant wine.

### AT NOSE

The wine has a fresh red fruit and complex nose, with hints of blackcurrant and blackberry.

### REVIEWS AND AWARDS



92/100

"Medium deep ruby colour with a purple bright hue. Pure nose, floral with lavender, red berries, plum, some garrigue and spice notes, good purity and freshness. The palate is broad and structured with mild tannin, finely spicy notes, peppery with clove, ginger and crushed red fruit, good ripeness but balanced by a bright acidity and lively fruit, and a long and dense finish. Very digest with good"

Andreas Larsson, Andreas Larsson

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
<b>BG Trad Armoiré</b>					<b>750</b>							
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	1,4	8,8	915	29,6	8,3	17,5x30,5x25,5	170x80x120	

2/2

