



MAISON  
**Cascavel**

Rhône - Méditerranée



## Cascavel, Vacqueyras, Rouge, 2022

AOC Vacqueyras, 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

Vines are located on one of the best area of the appellation: the "Garrigues de Vacqueyras", on clayey soils ensuring proper water supply.

### WINEMAKING

Hand-harvested at optimal ripeness. Part of the grapes is vinified in whole bunch. Extended maceration for 25 to 30 days. Malolactic fermentation takes place in oak barrels.

### AGEING

It ages for a year, partly in vat and partly in new oak barrels, to enable the different grape varieties to marry and produce the best possible results.

### VARIETALS

Grenache noir 54%, Syrah 35%, Mourvèdre 11%

### 14.5 % VOL.

Contains sulphites.

### SERVING

Enjoyable now, but will also age for up to 10 years. This wine is best served at room temperature and should be decanted an hour beforehand, especially if served young.

### TASTING

A wonderfully aromatic bouquet with overtones of black fruit, blueberries, and spice, accompanied by hints of vanilla. Lovely balance on the palate with a silky texture and velvety tannin. Round and full-bodied. The finish is long with notes of fruit and licorice.

### FOOD PAIRINGS

A great wine that is well-suited to veal sweetbreads fried in olive oil, roast beef with morel mushrooms, coq au vin, and scrambled eggs with truffles.

