



## Cascavel, AOC Muscat de Beaumes-de-Venise, Blanc, 2023

AOC Muscat de Beaumes-de-Venise, 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

2023 was full of contrast! Warm temperatures at the beginning of winter, then a return to normalcy until February; Spring was characterized by a persistent drought and strong wind, followed by regular rainfall until the end of June. Our winegrower partners have worked a lot in the vineyards to preserve the grapes. At the beginning of the harvest, berries were healthy and well-ripened, promising one of the finest vintages of the past decade.

### IN THE VINEYARD

Sand, marl, and clay-limestone soils on the "Saint Veran" area, one of the historical cradle of Muscat de Beaumes de Venise.

### WINEMAKING

Special attention is given to the vinification of this Muscat, whose grapes are grown and vinified in accordance with the specifications for organic wines. The harvest is carefully cooled to below 10°C to preserve the grape's qualities. Cold skin maceration for 8 hours. Pressing, then the juices are kept cool for 1 month at 0 to 2°C. Fermentation is initiated with indigenous yeasts. Fortification ("mutage") is carried out in one step.

### AGEING

On lees for 3 to 6 months.

### VARIETAL

Muscat blanc à petits grains 100%

### 15 % VOL.

Contains sulphites.

### SERVING

Serve chilled (6°-7°C).

### TASTING

Elegant & delicate nose with hints of white fruit such as pear and litchi. Apricot and beeswax aromas are released with aeration. Fresh and lush on the palate. It is altogether round, crisp, and fruity.

### FOOD PAIRINGS

Glazed turkey breast, stuffed avocado with quinoa black beans, pecan pie, carrot cake.

