



Cascavel, Rasteau, Rouge, 2023

AOC Rasteau, 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.

TERROIR

Silty colluvions (Miocene period), between 150 & 300m high

WINEMAKING

Manual harvest. Vinification with long maceration. Fermentation at controlled temperatures.

AGEING

Part of the blend is aged for 12 months in oak barrels.

VARIETALS

Grenache noir 40%, Syrah 35%, Mourvèdre 25%

15 % VOL.

Contains sulphites.

SERVING

14-16°C

TASTING

The nose is rich with aromas of black fruits, vanilla and spices. The mouth is round, well-balanced with velvety tannins and a long finish.

FOOD PAIRINGS

Braised beef, hearty stews, mature cheeses, dark chocolate desserts

