



Cascavel, Rasteau, Rouge, 2022

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

A challenging year, facing extreme drought conditions. The resilience of the grape varieties was impressive. Post-harvest, the initial tastings have alleviated all concerns. In terms of quality, 2022 appears to be a top vintage, especially for red wines with beautiful colours and structure due to excellent maturity levels.

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 50%, Mourvèdre 30%, Syrah 20%

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

