Monts & Vertiges









Cascavel, Monts & Vertiges, AOC Luberon, Blanc, 2019

AOC Luberon, Vallée du Rhône, France

Ventoux, Luberon, Coteaux d'Aix-en-Provence are appellations well reflecting the Provence. The Cascavel "Monts & Vertiges" ("Mounts & Vertigo") wines are the expression of our experience and distinctive preference for the selection of terroirs specifically renowned for the quality of their reds, rosés and white wines.

PRESENTATION

Our Cascavel Luberon Blanc "Monts & Vertiges" is the outcome of a long-standing relationship with Philippe, an exceptional Oenologist Winemaker, nowadays at the head of famous Luberon wine cellars. Naturally our choice fell on the higher plots which are at the origin of this fresh, powerful and complex wine, and expresses at the same time purity associated with exceptio- nal southern flavors. We are very privileged to have access to this rare wine which combines local origins with the expertise of winegrowers.

LOCATION

The grapes come from a selection of plots cultivated according the organic farming principles, at slight altitude, and south of the Luberon chain.

TERROIR

The soils are relatively draining and their fairly clear appearance favors sun reflection and conservation of acceptable temperatures at ground level on the hottest days. The Luberon chain influence favors cool nights in the region, and beneficial rest for the vines on summer nights, as well as a somewhat belated aspect of the cycles compared with plain parcels.

IN THE VINEYARD

The soils are based on stony clay-limestone slopes. The exposure North - North-East facing. The altitude of the plots varies between 250 and 350 m.

WINEMAKING

Maceration for 6 to 12 hours. Static settling. Low temperature controlled fermentation $(14-16^{\circ}\text{C})$.

AGEING

On fine lees. No wood.

VARIETALS

Rolle ou Vermentino 40%, Clairette 20%, Roussanne 20%, Marsanne 20%

13 % VOL.

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

TECHNICAL DATA

Production volume: 12500 Surface area of the vineyard: 15 ha Yield: 45 hL/ha Age of vines: 20 years old

SERVING

Serve fresh (10-12°C).

AGEING POTENTIAL

2 to 3 years



TASTING

Williams pear notes dominate. Well balanced and a nice long finish.

VISUAL APPEARANCE

A bright pale yellow color.

AT NOSE

The nose is rather discreet and floral.

ON THE PALATE

The palate is well enveloped with a nice terroir expression through the balance between minerality and aromatic floral hints full of finesse, without exuberance.

FOOD PAIRINGS

This wine will be an ideal ally on a savoury tart as well as on a roasted mullet or a seafood gratin.

REVIEWS AND AWARDS



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"A blend of Clairette, Vermentino, Roussanne and Marsanne, the 2019 Luberon Blanc Monts & Vertiges boasts aromas of green peaches, ripe apples and fresh lime. A simple, fruit-forward mix for immediate consumption, this medium-bodied wine finishes with pleasantly crisp acids."

Robert Parker, 13/11/2020



86/100

Andreas Larsson

"« Choix du Président » en Estonie en 2017 (plus belle distinction possible correspondant localement) sur le millésime 2016."

reconnaissance internationale

Type of bottle							Volume (ml)	item o	ode	Bottle barcode	Case barcode
BG Trad Cétie 570gr							750			3760081160983	3760081160990
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	1,35	8,5	885	29,6	8	17,5x30,5x25,5	170x80x120

www.maisoncascavel.fr