



CASCAVEL

MOUNTS & VERTIGO



Organic wine Rosé
AOP CÔTEAUX D'AIX-EN-PROVENCE
2016

WINES FROM THE FRESHEST TERROIRS OF PROVENCE

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. A common characteristic of these wines is their freshness, the purity of their aromas simply acquired from vineyards located at slight altitude, in areas known to be cooler than others.

Whether fresh air streams sliding from the Mont Ventoux, parcels protected by the Luberon Massif, or some cooler terraces of the Coteaux d'Aix-en-Provence, these wines have the important day-night thermal range in common at the places where the grapes grow.

Certainly, these variations between day and night temperatures boost the expression of aromas and sensation of freshness of the wines. Furthermore, thanks to the blend of many local grape varieties, these wines develop powerful, fresh and complex aromas. Plugging with technical, vegetal origin stoppers is adjusted for the red wines to let circulate just the necessary air in the bottle; and on the contrary protect the white and rosé wines from oxidation.

The Cascavel "Monts & Vertiges" wines will perfectly meet the expectations of moments when you want to fully enjoy both the flavors of the region and the people around you, while drinking wines with a nice, not too high alcohol level. They will be the best companions for these chosen moments in a warm atmosphere, a bit like during your stay in Provence.



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Organic wine
Rosé

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Our Cascavel Coteaux d'Aix-en-Provence Rosé benefits from the expertise of winegrowers based in the northwest of the city of Aix-en-Provence. The winery where our Cascavel Coteaux d'Aix-en-Provence Rosé is produced is a very famous historical wine cellar of the area, whose production is characterized by aromatic complex wines, while maintaining a certain tension proper to the appellation. Since we launched this wine it has been a great success, which shows that it was the right choice. The wine matches with a shared request for a high quality rosé, with the typical color of the wines of this region.

WINE INFORMATION

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Varietals

Grenache 85%, Syrah 15%

Exposure

Hill-side vineyard

Age of the vines

25 - 35 years

both on the nose and the palate. This wine is well-balanced and shows a beautiful typicity.

Production in bottles

18 000 bts

Altitude

220 - 400 m

Average yield

55 hl/ha

Residual sugar

< 2 g/liter, dry rosé wine

Grape origin

commune/plots

The vineyard is organically-grown and located in the north-west of Aix-en-Provence. A major effort is made to encourage biodiversity throughout the vineyard and its surroundings in an environment of coteaux and pinewood. The local micro-climate is warm, tempered by the Mistral and the altitude of the massif surrounding the plots.

What are the qualities of the soil or the parcels?

Grenache and Syrah take advantage of an exceptional exposition, while benefiting from the "refreshing" effects of the Mistral and surrounding massifs. The plots also benefit from the influences of the Mediterranean Sea, favoring balance, elegance and liveliness, typical of the appellation's wines.

Harvest

Mechanical, by night

Winemaking

Low pressure pressing, tight settling. Cold stabling (+ - 0°C) on part of the wines. Fermentation in controlled temperature tanks (+ -14°C).

Ageing

In tanks in the basement, at controlled temperature

Organic certification

Yes, Ecocert France SAS
FR-BIO-01

Tasting

From vintage to vintage, this wine stands out for its elegance, freshness, clear color with purple reflections, nicely acidulous character which highlights floral notes

International Awards 85/100

Andreas Larsson,
*Best Sommelier of the World
2007 - 2016 vintage (good
value for money)*