



## CASCAVEL

### PARCEL SELECTIONS



Organic wine Red  
TERRE DE VENTS  
AOP CÔTES-DU-RHÔNE VILLAGES  
PLAN-DE-DIEU  
2014

**AUTHENTIC AND UNIQUE WINES  
FROM PARCEL SELECTION  
WITHIN WELL-KNOWN APPELLATIONS.**

These wines belong to a new family of wines which is essential for Cascavel in order to be consistent with the expectations of the wine lovers of this area. We make the wines together with renowned winemakers who offer us the privilege to combine their expertise with ours for a distinguished and voluntarily limited selection.

The Cascavel Parcel Selection Wines are produced in limited quantities, most of the time estate matured and bottled. These wines express the richness of the soils in the region. Some of them are from symbolic terroirs. Others are more the result of a personal bias in the selection of some villages, or sometimes less known appellations, in order to promote the discovery of certain less known terroirs of Provence.

The Cascavel Parcel Selection Wines complement each other, as well in flavor, complexity, or reputation; in order to offer a different wine for each drinking moment. Whether one is looking for a fruity light wine with subtle spicy notes, while reflecting the full expression of Grenache, Syrah, Mourvèdre, or whether you are looking for a more full-bodied wine, which can be kept longer; the Cascavel Parcel Selection wines will meet the mayor expectations of lovers of quality wine from this area. As often as possible, the Cascavel Parcel Selection Wines are in original appellation bottles reserved for the best wines bottled the nearest to the production site.



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Organic wine  
Red

The Côtes-du-Rhône Villages wines we offer are developed together with a domain situated in Sablet, with plots on the terroir of Sablet, Plan de Dieu, and mainly Rasteau. Thibault, our "Vigneron", works the traditional way, in a historical and family cellar. The wines will start to open after about 18 months. Their ageing potential is well preserved, while the character of each terroir expresses itself naturally. Our "Plan de Dieu" has a warm profile though bright, like the 300 days of sunshine and especially the weeks of Mistral regularly sweeping the Plan-de-Dieu Plateau. Ladies, you can leave your heat on.

## WINE INFORMATION

### Varietals

Grenache 80%, Syrah 20%.

### Production in bts

6.800.

### Grape origin

(counties/plots)

The family estate where we acquire the grapes and wines is a domain of around fifty hectares which vineyards are located on the Sablet, Plan de Dieu, Rasteau & Vacqueyras appellations. The domain was recently taken over in full by one of the sons, who features traditional technical means to exploit a varied vineyard; the plots are spread over fifteen square kilometers, requiring individual follow-up. The winery is situated in the center of the village of Sablet.

### Parcel surface

4.5 hectares.

### Soil

Pebbles laying on clay and limestone soils.

### Exposition

South - South-west.

### Altitude

150 meters.

### What are the qualities of the soil or the parcel(s) ?

The terraces extend across the Northern part of the Plan de Dieu appellation that has a cooler climate, and pebbles soils on red clay. As the name of the wine, this part of the Rhone vineyard is particularly exposed to the Mistral wind which can blows up to 200 days a year. Diseases are rare and the health state of the vineyards is generally excellent. The main risk is the water stress specific to some plots which are more exposed to the wind; this can sometimes block grape maturity a few days a year.

### Age of the vines

35 - 45 years.

### Average yield

45 hl/hectare.

### Harvest

Manual, with selective sorting.

### Winemaking

Totally destemmed vatting. Grenache and Syrah are vinified separately, at low temperatures for 2 to 3 days in order to obtain a good fruit extraction. Regular racking during fermentation, as well as maceration of 10 to 15 days according the vintage.

### Ageing

Laying down of the wine after vinification and partial ageing in oak barrels for 4 to 6 months in order to mature the wine.

### Organic certification

Yes, Quality France SAS FR BIO 10 .

### Tasting

Brilliant ruby red wine with a red fruit and spicy bouquet. Well balanced on the palate while being fullbodied and silky, this wine is easy drinking with some fresh mineral aromas and a certain lightness. Grenache brings roundness and suppleness, Syrah, structure, spice and color. The wine can be kept up to 5-7 years.

### Residual sugar

Less than 2 g/liter, dry wine.