



CASCAVEL

PARCEL SELECTIONS



Organic wine Red
RUELLES & VALLONS
AOP CÔTES-DU-RHÔNE VILLAGES
SABLET
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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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. As our Sablet Ruelles & Vallons shows, this wine pushes to stroll in the village, at hot summer hours, when everyone takes a nap...

WINE INFORMATION

Varietals

Grenache 60%, Mourvèdre 15%, Cinsault 5%.

Production in bts

13 500.

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 kilometer, requiring individual follow-up. The winery is situated in the center of the village of Sablet.

Parcel surface

4.5 hectares.

Soil

Clayey limestone and gravel, sand and red clay.

Exposition

South - South-west.

Altitude

150 à 360 meters.

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

The terraces extend from the end of the Plan de Dieu appellation, with red pebble soil, to the extreme benches of the Sablet appellation located 360 meters above sea level. The soils reflect well those of the appellation such as a variety of more sandy soil, red clay and various sizes gravel terroir, as this is sometimes the case of the most prestigious appellations also situated on the foothills of the Dentelles de Montmirail.

Age of the vines

35 - 45 years.

Average yield

45 hl/hectare.

Harvest

Manual, with selective sorting.

Winemaking

Partially destemmed vatting. Fermentation takes place under controlled temperature by heat exchanger at 22° the first days, until 30-32° by the end of vinification. Traditional maceration of 25 to 30 days in tanks with racking.

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

Flaming red, this wine has a fruity and spicy bouquet. Generous on the palate, it expresses both spice and powerful black fruit aromas, while having a pleasant persistence and a delicate sweetness. Grenache brings roundness and suppleness, Syrah, color and aroma, Cinsault, flavor and balance and Mourvèdre, structure and complexity. The wine can be kept for 6-8 years.

Residual sugar

Less than 2 g/liter, dry wine.