



CASCAVEL

PARCEL SELECTIONS



Organic wine Red
SABLES & ARGILES ROUGES
AOP VACQUEYRAS
2015

**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.



CASCAVEL

PARCEL SELECTIONS



SABLES & ARGILES ROUGES
AOP VACQUEYRAS
2015

Organic wine
Red

Our Vacqueyras “Sables & Argiles” (Sand & Clay) was a surprise when we were looking for a winegrower in Chateauneuf du Pape. In our case, our winemaker is a “Vigneronne,” she is called Helen, backed by an all-women’s team. Her family owns vineyards for generations in Vacqueyras but also at Chateauneuf du Pape and Beaumes de Venise. The reception at the estate is like the image of the winery, clean and functional, a Mediterranean garden shows a strong female presence. The wines are in line with the first idea that we can have when we get there: precise, neat, fine, elegant and well-done. The wines of Vacqueyras have a fruity and complex profile.

WINE INFORMATION

Varietals

Grenache 70%, Mourvèdre 20%, Syrah 10%.

Production in bts

6 000.

Grape origin

(counties/plots)

The plots are spread within two distinctive areas. One of these soils is sandier in the Vacqueyras County, the other is located in an area locally known as “The Red Clay” (“Les Argiles Rouges”) because of the qualities of the clay and limestone soil near the village of Sarrians.

Parcel surface

4 hectares.

Soil

Sand, clay and limestone terraces and gravel surface.

Exposition

Sud, sud-ouest.

Altitude

100 à 250 m.

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

Sandy plots of Vacqueyras are particularly draining and vineyards are principally old, whereas the soils of Sarrians tend to stay pretty cool, even in summer. The plots match particularly well together and produce high quality grapes and wines.

Vineyard cultivation

Traditional Gobelet and cordon under trellis pruning. Plowing, grass covers every second row, no chemical fertilizers, synthetic chemicals, insecticides or herbicides.

Age of the vines

Vacqueyras 60 - 120 years, Sarrians 15 - 40 years.

Average yield

30 hectoliters/hectare.

Harvest

Hand picking, selection in the vineyard.

Winemaking

Destemming at reception, two to three weeks maceration without yeast addition, pumping over, no fining.

Ageing

Ageing in concrete tanks during six months, no wood. Maturing in bottle for 3 to 6 months depending on the vintage.

Organic certification

Yes.

Tasting

The wine has a fresh red fruit and complex nose, with hints of blackcurrant and blackberry. Its density, natural elegance, and franc and silky tannins make it an immediately accessible and pleasant wine, with obvious qualities to keep it for a

while (5-7 years depending on the expected profile).

Residual sugar

Less than 2 g/liter, dry wine.