

2024 Elicio Rouge IGP Méditerranée

Maison Cascavel | Southern Rhône



Vibrant, generous, and fruit-driven, Elicio Rouge embodies the friendly, approachable spirit of southern France. Crafted by winemaker Alexis Valette with the assistance of oenologist Pascal Duconget, this blend of Merlot, Syrah, and Grenache Noir combines Mediterranean warmth with the balance and finesse that define Maison Cascavel's collection. Supple and aromatic, it's a wine that is as easy to love as it is to share.

THE VINTAGE

2024 was a vintage of contrasts and patience. Warm winter spells raised early-budding concerns, followed by a cooler February, drought, and strong Mistral winds. Regular rainfall in late spring helped the vines recover, leading to healthy, evenly ripened fruit. The resulting wines are ripe, balanced, with generous fruit.

TERROIR

The vineyards are planted on two distinct soil types characteristic of the region: red soils formed from limestone erosion and mixed soils of sand and ocher clay. These well-drained, mineral-rich sites lie in the foothills near Mont Ventoux, where warm Mediterranean days are tempered by cool nights and the cleansing Mistral winds. The vines, trained in Double Cordon, produce fruit with natural depth and roundness.

WINEMAKING

The grapes were destemmed and vinified in stainless steel and concrete vats. A 15-day fermentation at controlled temperature encouraged gentle extraction, followed by malolactic fermentation for roundness. The wines rested for approximately two months before clarification and blending, ensuring harmony and softness in the final blend.

TASTING NOTES

Expressive aromas of ripe red and black fruits, licorice, and sweet spice. The palate is smooth and juicy, featuring soft, well-integrated tannins and a generous core of fruit. Balanced and approachable, this wine offers both substance and easy-drinking charm.

FOOD PAIRING

A perfect match for Caesar salad, chicken soup, fried wings, pizzas, and burgers. Casual, flavorful pairings that highlight its bright fruit and smooth texture.

serving temp
57.2-60.8°F

varietals 39% Merlot, 39% Syrah,
22% Grenache Noir

farming Sustainable (Vignerons Engagés)

alcohol 14.5%

residual sugar 1.7 g/L

pH 3.73

acidity 3.23 g H₂SO₄/L

SO₂ 72 mg/L

fermentation Stainless steel & concrete,
15 days at controlled temperature

aging Bottled young to preserve freshness