

# 2024 Elicio Rosé IGP Méditerranée

Maison Cascavel | Southern Rhône



serving temp  
**50-53.6°F**

Fresh, fruity, and effortlessly approachable, Elicio Rosé captures the relaxed elegance of the Mediterranean lifestyle. Crafted by winemaker Alexis Valette with the assistance of oenologist Pascal Duconget, this wine reflects the collaborative spirit that defines Maison Cascavel. A union of youth, expertise, and passion for excellence. With its delicate color, lively fruit, and refreshing balance, Elicio Rosé is made for simple moments of connection and joy.

## THE VINTAGE

2024 was a year of contrasts. From spring disease pressure to summer drought and heavy September rains, the team faced a full spectrum of challenges. Despite the challenges, the harvest yielded grapes of remarkable quality. The result is an expressive, well-balanced vintage, fresh, concentrated, and full of character.

## TERROIR

Nestled near Mont Ventoux, the vineyard is blessed with marl and limestone soils covered with rounded pebbles. This distinctive terrain provides excellent drainage and natural mineral tension. The vines are trained in the Double Cordon method, producing fruit of consistent ripeness and balance under the Mediterranean sun.

## WINEMAKING

Grenache and Syrah were harvested and gently pressed to preserve color and aromatics. A short maceration (5-10 days) using the bourbe (settling) technique enhanced clarity and texture before a cool, temperature-controlled fermentation in stainless steel and concrete. The wine was bottled soon after fermentation to capture its bright fruit and youthful charm.

## TASTING NOTES

Pale pink with glints of salmon. Aromas of red berries, citrus peel, and white flowers lead to a crisp, vibrant palate. Lively acidity lifts flavors of strawberry and peach, finishing with delicate mineral freshness. A perfectly balanced rosé for any occasion.

## FOOD PAIRING

Ideal as an apéritif or paired with pizzas, endive salads, vegetable tian, or creamy risotto.

**varietals** 80% Grenache Noir, 20% Syrah

**farming** Sustainable (Vignerons Engagés)

**alcohol** 12.5%

**residual sugar** 0.2 g/L

**pH** 3.43

**acidity** 3.05 g H<sub>2</sub>SO<sub>4</sub>/L

**SO<sub>2</sub>** 95 mg/L

**fermentation** Short, low-temperature fermentation in stainless steel and concrete

**aging** Bottled young to preserve freshness