

# 2024 Elicio Blanc IGP Méditerranée

Maison Cascavel | Southern Rhône



Elegant, luminous, and refreshing, Elicio Blanc captures the spirit of the Mediterranean in every glass. Crafted by winemaker Alexis Valette with the assistance of oenologist Pascal Duconget, this 100% Vermentino (Rolle) expresses the sunny balance of fruit and minerality that defines Maison Cascavel's signature style. Vibrant yet refined, it's a wine made for sharing.

## THE VINTAGE

A warm start to winter raised early-budding concerns, followed by cooler weather through February, persistent drought, and strong Mistral winds, before much-needed rainfall in late June. Careful vineyard management ensured healthy, perfectly ripened fruit, yielding one of the most balanced and promising vintages of the past decade.

## TERROIR

Rolle grapes flourish on sun-bathed plots between Mont Ventoux and the Dentelles de Montmirail. These high-exposure parcels, trained in the Double Cordon method, benefit from limestone-rich soils, bright southern light, and the cleansing Mistral winds. The result is exceptional grapes that combine Mediterranean richness with lively minerality.

## WINEMAKING

Harvested at optimal ripeness, the grapes underwent a brief 12-hour pelliculaire maceration to enhance texture and aromatic complexity. Fermentation followed at low temperatures in stainless-steel and concrete tanks to preserve the delicate fruit character. The wine was bottled soon after fermentation to retain freshness and vibrancy, ready to be enjoyed young.

## TASTING NOTES

Pale golden yellow in color. The nose opens with tropical fruit and ripe peach, lifted by citrus zest. On the palate, refreshing acidity meets a soft, rounded texture, finishing with gentle sweetness and a subtle mineral edge. Bright, balanced, and delightfully drinkable.

## FOOD PAIRING

Perfect as an apéritif or served with tapas, salads, grilled white meats, or fresh Mediterranean fish.

serving temp  
**50-53.6°F**

**varietals** 100% Rolle (Vermentino)

**farming** Sustainable (Vignerons Engagés)

**alcohol** 13%

**residual sugar** 0.2 g/L

**pH** 3.54

**acidity** 3.28 g H<sub>2</sub>SO<sub>4</sub>/L

**SO<sub>2</sub>** 128 mg/L

**fermentation** Low-temperature fermentation in stainless steel & concrete

**aging** Bottled early to preserve freshness