

# 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



# 2024 Elicio Blanc IGP Méditerranée

Maison Cascavel | Southern Rhône



serving temp  
**50-53.6°F**

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.

**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

# 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 H<sub>2</sub>SO<sub>4</sub>/L

**SO<sub>2</sub>** 72 mg/L

**fermentation** Stainless steel & concrete,  
15 days at controlled temperature

**aging** Bottled young to preserve freshness