

Café Terrasse Rouge Méditerranée

Maison Cascavel | Southern Rhône

Vibrant, generous, and fruit-driven, Café Terrasse 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

2025 brought an early, uneven season — an intense dry spell followed by timely rainfall kept growers on watch through the growing season. Careful monitoring and meticulous sorting at harvest secured excellent fruit quality. The wines are precise and well-balanced, with promising aromatic expression..

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

Grapes are destemmed and crushed on arrival into stainless steel and concrete vats, then macerated at controlled temperature with 15 days of vatting. Alcoholic and malolactic fermentations both run at controlled temperatures. The wines rest for approximately two months before clarification and blending.

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

40% Merlot, 40% Syrah,
20% Grenache Noir

farming

Sustainable (Vignerons Engagés)

alcohol

14%

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

