

# 2025 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

2025 opened with an intense dry spell, then broke with well-timed rainfall that reset the season. Close monitoring through harvest and rigorous sorting in the cellar ensured nothing slipped through. The wines show it: precise, aromatic, and well-balanced from the start.

## 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 are harvested at dawn and pressed immediately after destemming, with a short maceration to set color and aromatics. Fermentation runs cool in stainless steel and concrete, preserving freshness and fruit clarity. The wine then rests on fine lees at cold temperature before final blending — a step that adds texture without weight.

## TASTING NOTES

Pale raspberry pink, bright and clear in the glass. Red fruit on the nose — strawberry, fresh cherry — with a clean lift. The palate is smooth but structured, with enough grip to hold through the finish. Crisp and refreshing, with good length for the category.

## FOOD PAIRING

Ideal as an apéritif or alongside pizzas, burgers, BBQ, chili, or spiced dishes from North African or Southeast Asian cuisines.

**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