

2025 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

An unpredictable season tested growers at every stage — spring disease pressure, summer drought that tightened yields, and heavy September rains before harvest. Careful management by Maison Cascavel's partner growers kept fruit quality intact, delivering a concentrated, well-balanced vintage with real depth and character.

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

Grapes are harvested just before dawn to preserve aromatic freshness. Grapes are harvested just before dawn to preserve aromatic freshness. After destemming, a short 6–8 hour maceration precedes direct pressing. Fermentation runs at low temperature in stainless steel and concrete tanks, followed by extended lees contact in cold conditions before early bottling.

TASTING NOTES

Pale golden yellow. Pale golden yellow. The nose opens with exotic fruit and ripe peach, lifted by citrus. On the palate, refreshing acidity meets a soft, rounded texture — fruit-forward and generous through the mid-palate, finishing with a clean mineral edge.

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 12.5%

residual sugar 0.2 g/L

pH 3.54

acidity 3.28 g H₂SO₄/L

SO₂ 128 mg/L

fermentation Low-temperature fermentation in stainless steel & concrete

aging Bottled early to preserve freshness