



CHATEAU CAVALIER

CÔTES DE PROVENCE
MARAFIANCE



2024

TERROIR

Sandy-silty and sandy-clayey and sandstone in the subsoil.

SURFACE

138 ha including 37% planted with vegetation (trees, hedges, etc.)

DENSITY

5,500 vines/ha - Minimum 3,000 for the AOC

AVERAGE AGE OF VINES

15 years old

GRAPE VARIETIES

Grenache 30% - Rolle 25% - Syrah 20%
Cinsault 16% - Cabernet-Sauvignon 5%
Sémillon 4%

TECHNICAL TEAM

Lucas PUYO: Director

Léa MAZUBERT: Technical Director

Jean NATOLI: Consulting oenologist

ACCREDITATIONS



Château Cavalier, acquired by the Castel family in 2000, seduced by the charm of the vineyard and its clay terroirs, offers balanced grapes. This large vineyard bathed in light is ideally located between the Massif des Maures and the beginnings of the Alps of the Haut Var. It bears the name of the stream that crosses it and is distinguished by the aroma and minerality of its rosés.

CULTURAL ITINERARY

- Soil work.
- Viti-pastoralism (800 sheep outside the growing cycle).
- Use of organic fertilizers.
- Classic green work (disbudding, leaf stripping, etc.).

VINIFICATION & AGING

- High quality night-time mechanical harvesting to avoid oxidation.
- Skin maceration of Grenache (4 to 8 hours).
- Stabling on Syrah and Grenache lees for 15 days.
- Aged in stainless steel vats on fine lees for 2 to 3 months.

TASTING NOTES



The dress is very pale, peach skin.



The nose is thiolated with aromas of pineapple, tomato leaf, bergamot, fresh mint, red fruits.



Balanced mouth, combining tension, volume, roundness, and concluding with a lovely harmonious finish.

PERFECT PAIRINGS

Roasted green asparagus, crushed chickpeas, parmesan mousseline, roasted turbot, raw and candied fennel galette or even an exotic Pavlova with menthol cream.

SERVICE 10 to 12°C

DEGREE 12,5%

www.chateau-cavalier.com - CASTEL FRERES – <https://www.chateaux-castel.com/fr>
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