

## 2020 Casca Orange Wine, Delaunay

### *History of the Winery*

The property has passed from father to son for 5 generations.

In 1965, Joël Delaunay took over the business, and the domaine took the name by which it is still known today. He began selling wine bottled on the premises in 1970, starting with private sales, and moving into export in 1980.

During the past 40 years, the domaine has never stopped expanding. Planting of vines, construction of cellar and showroom, and development of a winery equipped with the latest technology.

After completing his oenology studies in the Bordeaux region, Thierry Delaunay returned to the domaine and joined the business in 1998. In 2004 he succeeded his father Joël, from whom he had inherited a wealth of knowledge and winemaking skills. Today he continues the family tradition, furthering the development of this beautiful property on the banks of the Cher.

The property has been certified for sustainable agriculture since 2006, thereby contributing to the conservation of our environment in the spirit of 'enduring viticulture'. Any interventions are made after daily, close observation of the vineyards and consideration of factors such as temperature, rainfall and risk of disease.



www.mcowines.com  
Phone: 905-562-1392  
Email: mco@mcowines.com

## 2020 Casca Orange Wine, Delaunay



Retail Price: \$23.95  
(Price subject to change without notice)  
Product # 23728  
Release Date: April 16, 2022

## 2020 Casca Orange Wine, Delaunay

**Variety:** 100% Sauvignon Blanc

**Vintage:** 2020

**Region:** Situated in the heart of the Châteaux of the Loire between Chenonceaux and Chambord, 50 kms to the East of Tours on the left bank of the Cher. Domaine Joël Delaunay covers an area of 27 hectares in AOC Touraine, in the commune of Pouillé.

**Winemaker:** Marie & Thierry Delaunay

**Vinification:** Skin contact maceration in stainless steel tank for 1 month. Alcoholic fermentation without temperature control. Raking

**Alcohol:** 12.5%

**Soil:** The clay and flint soils or 'perruches' bring a full expression of the terroir to our red wines, and the less stony 'bournais' soils allow the white and rosé wines to express all their finesse. Our vineyards are subject to a gentle, temperate climate with maritime influences, allowing our grapes to ripen to full maturity.

**Sweetness Description:** XD—Extra Dry

**Maturation:** On fine lees for 3 months

**Tasting Notes:** A deep orange-hued wine with beautiful and rich legs. Powerful nose of dried mandarin rind, honey and almonds. Orange peep and honeysuckle come to the fore with an elegant minerality and structure. Deliciously complex, expect honeyed ripe citrus fruit and a floral aroma backed up with grippy texture. Long finish. Goes excellent with bold foods, including chicken curry, spiced lamb and Thai dishes.

## 2020 Casca Orange Wine, Delaunay

### ACCOLADES:

**2019 Gilbert & Gaillard International Challenge: 90 points**

**Wine Align: Sara d'Amato 88 Points**

"This nicely perfumed skin-contact white is made from sauvignon blanc with grapes likely originating from somewhere in the Loire Valley under the generic "Vin de France" banner. Lovely tension on the palate with a varietally distinctive dried herbal character, white peach, a hint of orange blossom and wildflower. Cleanly made with an appealing, pale copper colour. Easy-drinking." Tasted April 2022.

"Casca" means "old" in Latin. 2020 is only the 4th vintage of this wine. Orange wine is kind of the new darling in the wine world these days. It is in fact a wine made from white grape varieties that have been macerated with the skins (for a few weeks to several months) as would be done for a red wine. This method substantially modifies the structure of the wine, since the maceration gives it a little tannins and a certain oxidation results most of the time. It must be said that the styles of orange wines are as numerous as white or red wines. There are many factors that influence the final product: grape variety(s) used, length of maceration, styles of containers, residual sugar content and so on. The main attraction of wines in this category is that they allow different and interesting food/wine pairings to be created.