



MAISON BADET CLÉMENT

CUVÉE PRESTIGE



Cuvée Prestige, Blanc, Vis, 75 cl

Vin de France, VSIG, France

PRESENTATION

Created in homage to Edmond Badet, the visionary founder of our House in 1890, this Prestige Cuvée embodies the legacy of his expertise. An excellent cuvée, he said, always results from a delicate blend of wines from various origins and grape varieties. With this Prestige Cuvée, we showcase our expertise in the art of blending

LOCATION

Ugni Blanc, Grenache Blanc, Sauvignon Blanc. Grenache Blanc is very widespread throughout the South of France. It brings richness, roundness, and good balance. Sauvignon Blanc is native to the Loire Valley. This famous grape variety is particularly interesting for its freshness, natural acidity, strong character, and exotic aromas of lemon, passion fruit, and wild berries. Less known, Ugni Blanc is grown in Languedoc-Roussillon, as well as in the South-West of France. It brings roundness and good acidity to the final blend.

TERROIR

Limestone soils (Grenache and Sauvignon Blanc) and acidic (Ugni Blanc).

IN THE VINEYARD

The grape varieties come from vines of around 15 years old pruned in "Gobelet" cultivated in Languedoc-Roussillon. Yields average 70 hectoliters per hectare.

WINEMAKING

The grapes are harvested by hand or by machine and are destemmed to avoid vegetal taste. Alcoholic fermentation is done at low temperature to extract the aromas. Special attention has been paid to protect the wine from oxidation and to preserve the carbon dioxide naturally produced by fermentation (aged on lees), all in order to enhance the wine's freshness.

VARIETALS

Ugni blanc, Grenache blanc, Sauvignon blanc

TASTING

Pretty bright pale yellow color. Scents of lemon, passion fruit, grapefruit, and white flowers (lilies). Very refreshing, well-balanced, and round on the palate, this wine is dry and fresh. The natural presence of a small amount of CO₂ accentuates the freshness on the palate.

FOOD PAIRINGS

It is an all-season wine, perfect as an aperitif or with salads, fish, seafood, white meat. Serve chilled (8 - 10°C).

