



MAISON BADET CLÉMENT

CUVÉE PRESTIGE

Cuvée Prestige, Rouge, Vis, 37.5 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

TERROIR

Grenache is widespread throughout the South of France. It brings richness, roundness, and fruit. Syrah comes from the northern Rhône Valley. This grape variety is known for its structure, deep color, and aromas of spices and blackcurrant. Carignan is a typical grape variety of Languedoc-Roussillon. Coming from old vines, it gives the final blend flavors of red berries and a certain roundness.

WINEMAKING

These grape varieties are grown in Languedoc-Roussillon, mainly on acidic pebble soils. The grapes are harvested by hand or by machine and are destemmed to avoid vegetal taste. Alcoholic fermentation is carried out at low temperature to extract aromas and tannins without aggressiveness. Malolactic fermentation is fully carried out.

VARIETALS

Carignan, Grenache, Syrah

TASTING

This wine has a beautiful dark red color. Very round and well-balanced on the palate, it has flavors of red berries (strawberry, raspberry, and blackcurrant) with notes of aromatic herbs such as thyme or bay leaf.

FOOD PAIRINGS

Balanced and complex, it will pair very well with all kinds of cuisine. Serve at 16°C.

