



Séduction



Séduction, Sauvignon Blanc, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

The "SÉDUCTION" range of wines from Pays d'Oc reflects all the expertise of the oenologists at Maison Badet Clément, true enthusiasts of the diversity of wines and terroirs. Inhabited by a love of the land and a taste for well-done work, they create single-varietal wines with precise character, each one telling in its own way the unique story of the terroirs of Pays d'Oc. Designed as moments of pleasure, these cuvées are crafted to captivate and seduce those who discover them, offering an unforgettable sensory experience that evokes the elegance and richness of this beautiful wine region in the South of France.

TERROIR

This Sauvignon Blanc is grown on limestone soils in the Gard Region, the plains of Hérault, and the Aude Valley. Some of it comes from the East Aude, a cold region that brings acidity and freshness to the wine.

IN THE VINEYARD

The young terraced vines are pruned in a "cordon de Royat" (trellised) manner.

WINEMAKING

The grape harvest takes place early in the morning and the grapes are quickly transported to the winery. Pressing is done after a short skin maceration (8 hours). Alcoholic fermentation takes place in stainless steel tanks at low temperature (15 to 18°C). There is no malolactic fermentation.

AGEING

The breeding takes place for a few months on fine lees, under a carbonic atmosphere. The bottling of this Sauvignon Blanc is early.

VARIETAL

Sauvignon blanc 100%

TASTING

Our Sauvignon Blanc, with its pretty pale yellow dress, is rich and aromatic, with intense fruit flavors and vegetal notes: gooseberry, passion fruit, green tomato, wild strawberry, citrus. It has floral nuances (honeysuckle), as well as a mineral scent of flint. In the mouth, it is very fresh with good acidity and a rich, round finish.

FOOD PAIRINGS

Serve very chilled (8°C) with seafood, fish, and summer cuisine.

