



MAISON BADET CLÉMENT

CUVÉE PRESTIGE



Cuvée Prestige, Rosé, 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

This Prestige Cuvée is a high-quality French wine, blending the characteristics of these 3 grape varieties grown in Languedoc-Roussillon.

- Grenache, a very common grape variety in the south of France, brings richness, roundness, and fruit.
- Carignan is a typical grape variety of Languedoc-Roussillon. Grown on old vines, it gives notes of small red fruits and a beautiful roundness to the cuvée.
- Cinsault brings its aromatic characteristics to the cuvée.

TERROIR

The soils are mostly acidic with pebbles in the valleys.

IN THE VINEYARD

The 40-year-old vines are pruned in "Goblet" and "Guyot". The average yield is low: 80 hectoliters per hectare.

WINEMAKING

This wine was vinified in Languedoc. The grapes were harvested by hand or by machine and destemmed in order to avoid vegetal aromas. It was fermented at low temperature to extract the aromas. We pay particular attention to avoiding oxidation and preserving the natural carbon dioxide from fermentation (lees aging) in order to highlight the natural freshness of the wine.

VARIETALS

Grenache, Carignan, Cinsault

TASTING

This rosé wine has a very pretty deep pink color and powerful aromas of ripe fruits and dried flowers. The palate is very fresh with a perfectly balanced finish.

FOOD PAIRINGS

Serve at 8°C as an aperitif and with salads, grilled meats, pizzas, and stuffed peppers.

