



MAISON BADET CLÉMENT

CUVÉE PRESTIGE



Cuvée Prestige, Rouge, 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

TERROIR

Grenache is very common throughout the South of France. It brings richness, roundness and fruit. Syrah comes from the north of the 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 flavors. Alcoholic fermentation is carried out at low temperatures to extract aromas and tannins without aggressiveness. Malolactic fermentation is fully conducted.

VARIETALS

Grenache, Syrah, Carignan

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 like thyme or laurel.

FOOD PAIRINGS

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

