



MOUTONCADET

x Nathan

AOC Bordeaux
2023 Vintage

Freshness & radiance

Citrus

White blossom

TERROIR

Mouton Cadet's winemaker cooperated with 8 of our partner winegrowers to select 20 hectares among our best organic vineyards in the Bordeaux terroir, on clay-silt and clay-limestone soils.

2023 VINTAGE

After a winter of contrasting weather, the spring of 2023 was balanced in terms of both rainfall and temperatures. Flowering took place evenly in rather hot early summer weather, while regular rainfall ensured that the grapes developed rapidly from berry-set to veraison. They then ripened quickly in a particularly hot and dry late summer which concentrated their aromas and flavours. Deciding picking dates was crucial in a solar vintage that has yielded highly aromatic white wines which retain all their elegance and density on the palate.

VINIFICATION

The wine is made using the direct pressing method, which gives a light, pale- coloured wine with fresh and fruit-forward aromas and flavours. Mouton Cadet Blanc x Nathan is produced according to Vegan specifications.

MATURING

3 months on fine lees

VARIETAL MIX

Sauvignon blanc

TASTING NOTES

ASPECT:

Golden, with a slight ivory hue

NOSE:

The nose opens on citrus aromas, especially lemon and grapefruit, then with airing develops hawthorn and jasmine notes as well as a touch of fresh apricot.

PALATE:

From a fresh attack on Kaffir lime flavours with a hint of aniseed, the mid-palate expresses the elegance of the floral notes found on the nose, leading into a finish that lingers on hints of liquorice.

ABV. 13,5% vol.

MENU SUGGESTIONS

A wine to be drunk chilled, it is ideal for aperitifs with friends and family and will go very well with Galician-style octopus, artichoke hearts with *fleur de sel*/sea salt or vegetable tartare.

Serving temperature: 6-8°C

