



MOUTON CADET

Cuvée Héritage

AOC Bordeaux
2024 Vintage

Citrus

White peach

Intensity

TERROIR

Mouton Cadet Cuvée Héritage Blanc is produced in collaboration with a select group of partner winegrowers, and benefits from a rigorous parcel-by-parcel selection process that contributes to its unique character.

The selected terroirs, with their gravelly and clayey-gravelly soils, guarantee optimal ripeness and aromatic richness.

2024 VINTAGE

An exceptionally mild winter encouraged an early budburst, although the vine's vegetative growth was later slowed by cool, damp conditions through to flowering. Veraison took place gradually until the end of August, allowing for a slow and steady ripening of the grapes under favorable weather conditions. Warm daytime temperatures combined with cool nights helped preserve the vibrant fruit aromatics in our white varietals.

The 2024 vintage for whites stands out for its beautiful balance between fruit expression and freshness.

VINIFICATION

The selected plots are monitored throughout their vegetative cycle by Mouton Cadet winemakers, who advise our community of winegrowers on how to manage their vines according to the quality requirements of Mouton Cadet. As the harvest approaches, the oenologists regularly taste the grapes to determine the optimum harvest date for each plot. The vinification process is adapted to each vat to reveal an expression of ripe fruit and concentration. Well-balanced ageing in oak brings fullness and aromatic complexity to the palate.

MATURING

7 months, including ageing in wood
Minimum addition of sulfites

VARIETAL MIX

Sémillon: 60%

Density and concentration

Sauvignon Blanc: 40%

Freshness and minerality

TASTING NOTES

ASPECT:

Mimosa yellow with iridescent highlights

NOSE: The nose reveals elegant aromas of yuzu and kumquat before opening up to subtle notes of white peach and roasted almonds.

PALATE:

The attack expresses beautiful aromas of nectarine and jasmine, enhanced by the characteristic density of Sémillon. The mid-palate, round and indulgent, reveals an intense bouquet of white-fleshed fruits. A few subtle hints of citrus zest, typical of Sauvignon Blanc, lend a delicate freshness to a subtly woody finish.

ABV. 12,5% vol.

MENU SUGGESTIONS

Langoustine ravioles with vanilla-infused cream, or saffron and mushroom risotto.

Serving temperature: 8-10°C

