



MOUTON CADET

x Mathilde



2022 Vintage

Fresh & smooth

Red fruit

Grapefruit & Tropical fruit

TERROIR

Mouton Cadet's winemakers cooperated with 7 of our partner winegrowers to select 30 hectares among our best organic vineyards in the Bordeaux terroir, on clay-limestone and clay-silt soils.

2022 VINTAGE

For the 2022 vintage, after a cold and dry winter, a chilly start to spring was followed by relatively high temperatures. The remarkable warmth caused rapid vegetation growth, so that flowering started in late May/early June. The grapes then ripened early in very hot and dry summer weather. Of exceptional quality, they were harvested in excellent conditions, starting in late August.

VINIFICATION

The wine is made using the direct pressing method, which gives a light robe and fresh and fruit-forward aromas and flavours.

Mouton Cadet Rosé x Mathilde is produced according to Vegan specifications.

MATURING

4 months in vats on fine lees

BLEND

Merlot: 100%

50% on clay-limestone soils
50% on clay-silt soils

TASTING NOTES

ASPECT: A glittering, pale peony pink.

NOSE: The nose opens on raspberry and redcurrant aromas, then goes on with airing to express attractive pink grapefruit notes and a delicate touch of exotic fruits.

PALATE: After a burst of redcurrant flavour on the attack, a round and fresh mid-palate leads into an intense and mineral finish marked by the delicacy of exotic fruits (pineapple, guava).

ABV. 12,5%

MENU SUGGESTIONS

A wine to be drunk chilled, it is ideal for aperitifs with friends and family and will go very well with tzatziki spread, vegetable or beetroot mousse.

Serving temperature : 6° - 8°C

