



MOUTON CADET

x Mathilde



AOC Bordeaux
2023 Vintage

Fresh & flavourful

Red fruit

Pink grapefruit

TERROIR

Mouton Cadet's winemakers cooperated with 8 of our partner winegrowers to select 38 hectares among our best organic vineyards in the Bordeaux terroir, on clay-limestone and clay-silt 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 rosé wines which retain all their freshness and refinement on the palate.

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

3 months on fine lees

VARIETAL MIX

Merlot

TASTING NOTES

ASPECT:

Scintillating, rather pale tea-rose pink

NOSE:

The nose opens on aromas of red fruit such as redcurrant and wild strawberry, followed with airing by raspberry and a hint of pink grapefruit.

PALATE:

A fruit-forward attack on redcurrant and raspberry leads into a nicely balanced mid-palate lifted by fresh citrus flavours, especially grapefruit, while the finish reveals more floral notes reminiscent of lily-of-the-valley and violet.

ABV. 12,5% vol. vol.

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

