



# MOUTON CADET

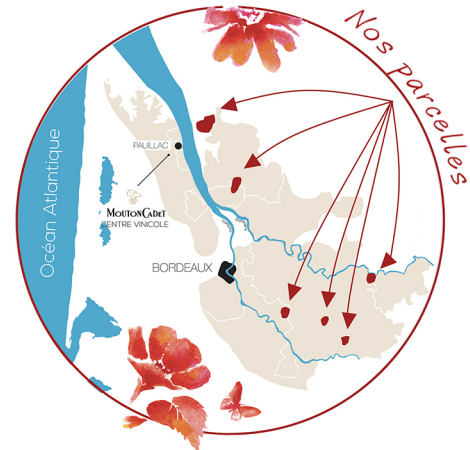
## Les Terroirs

AOC Bordeaux  
2023 Vintage

Red and black fruits

Violet and rosemary

Roundness and finesse



### TERROIR

Mouton Cadet's winemakers cooperated with 8 of our winegrowers to select 50 hectares among our best of organic vineyards in the Bordeaux terroir. In the Blayais, Eastern Gironde, and Premières Côtes de Bordeaux areas, the choice was made to opt for predominantly clay-limestone soils, but also silty-clay and silty on a limestone base, to produce a structured, balanced and complex wine, with the emphasis on fruit.

### 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, flavours and phenolic compounds. 2023 is undeniably a solar vintage, yielding highly aromatic and dense red wines.

### VINIFICATION

This wine is made traditionally, with a vatting period of about two weeks and fermentations at around 25°C, in order to preserve the fruity aromas as much as possible.

### MATURING

8 months in vats

### VARIETAL MIX

**Merlot:** 82%  
**Cabernet Sauvignon:** 16%  
**Malbec:** 2%

### TASTING NOTES

#### ASPECT:

Intense crimson with a slight garnet hue

#### NOSE:

The nose opens on ripe red fruit aromas, especially Burlat cherry, blackberry and bilberry together with a touch of violet, complemented after airing by red fruit notes of redcurrant and wild strawberry as well as hints of rosemary.

#### PALATE:

After a seductive attack on a mix of fresh red and black fruit, the well-rounded and elegantly structured mid-palate leads into a finish sustained by supple and refined tannins.

**ABV. 14% vol.**

### MENU SUGGESTIONS

Vegetarian moussaka, beef carpaccio, or savory tart with grilled vegetables.

Serving temperature: 14-16°C

