



# MOUTON CADET

*x Pierre*

AOC Bordeaux  
2023 Vintage

Freshness

Red fruit

Mint

## TERROIR

Mouton Cadet's winemaker cooperated with 3 of our partner winegrowers to select a few hectares among our best organic vineyards in the Bordeaux terroir, on clay 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, flavours and phenolic compounds. 2023 is undeniably a solar vintage, yielding highly aromatic and dense red wines.

## VINIFICATION

This wine is made using a hybrid vinification process between rosé and red wines, the aim being to retain the freshness of the fruit, and therefore the very fresh aromas. Mouton Cadet Rouge x Pierre is produced according to Vegan specifications.

## MATURING

4 months at low temperature

## VARIETAL MIX

Merlot

## TASTING NOTES

### ASPECT:

Ruby red with a garnet hue

### NOSE:

The nose opens on sage and wild strawberry aromas, then goes on with airing to reveal an array of red fruit (redcurrant, strawberry and raspberry) together with a touch of rosemary.

### PALATE:

From a fresh and delicate attack on forward redcurrant notes, the mid-palate expands on an attractive and finely chiselled structure of strawberry and raspberry, leading into a refreshing finish bursting with red fruit flavours and a touch of mint.

ABV. 14,5% vol.

## MENU SUGGESTIONS

Tuna ceviche, roasted pepper hummus, veggie tacos

Serving temperature: 12°C

