



LA BÉGUDE
SIGNATURE



CADET ROSÉ 2025

IGP MÉDITERRANÉE

Fruit, freshness, and a lingering moment define this rosé crafted by the Cellar Master of La Bégude. Sun-drenched grapes deliver a generous and refreshing wine, lifted by bright citrus notes. Looking for an organic rosé with immediate pleasure, pure and fruit-driven? You have found it.



Grenache



Cinsault



Mourvèdre

TERROIR

Clay-limestone

VINIFICATION & AGING

Double sorting, complete destemming, direct pressing of the berries and fermentation with the grape's native yeasts at low temperature to preserve fruit purity. Aged in stainless steel tanks on fine lees with regular bâtonnage.

TASTING NOTES

Bright pearlescent color. Expressive nose of red berries with citrus notes. Fresh and smooth on the palate, finishing with a mineral touch.

FOOD & WINE PAIRINGS

Ideal as an aperitif. Pairs well with Tex-Mex cuisine, Asian dishes, and grilled foods.

ALCOHOL CONTENT

12% Vol.

CERTIFICATIONS / LABELS

Certified Organic EU (with NOP equivalence)

