



LA BÉGUDE
SIGNATURE



CADET BLANC 2025

IGP MÉDITERRANÉE

Fruitiness, freshness and a long finish characterise this white wine crafted by La Bégude's cellar master. Sun-drenched grapes produce a delicious, refreshing white wine with a salty finish. Looking for an organic wine that is pure, fruity and ready to drink? Look no further.

60%

Rolle

40%

Ugni Blanc

TERROIR

Clay-limestone

VINIFICATION & AGEING

Total destemming, direct pressing of the berries and fermentation by natural yeasts at low temperature in order to preserve the purity of the fruit.

TASTING NOTE

Straw-yellow colour with green glints. Aromatic, complex and fruity, with notes of grapefruit, yellow peach and exotic fruits. A refreshing and crisp palate, offering beautiful tension and ending with an appetizing finish.

FOOD & WINE PAIRINGS

Perfect as an aperitif, it also pairs wonderfully with a seafood platter, grilled sardines, a vegetable ceviche or goat cheese.

ALCOHOL CONTENT

12% Vol.

CERTIFICATIONS / LABELS

BIO UE + V-Label Vegan

NOP equivalence 'made with organic grapes'

