



LA BÉGUDE
SIGNATURE



CADET ROUGE 2025 IGP MÉDITERRANÉE

Pure pleasure, freshness and a moment that lasts with this vintage crafted by La Bégude's cellar master. Sun-drenched grapes produce a delicious wine with a delicate texture. Notes of black cherries and sweet spices. Looking for an organic red wine that is ready to drink now? Look no further.

60%

Grenache Noir

30%

Syrah

10%

Mourvèdre

TERROIR

Clay-limestone

VINIFICATION & AGEING

Total destemming, fermentation with grapes' natural yeasts. Short maceration and soft extraction. Ageing in stainless steel tanks.

TASTING NOTE

Right away, the eye is seduced by its purple colour with violet highlights. On the first nose, aromas of black cherries appear, enhanced by light spicy and minty notes. The harmonious and fruity palate expresses itself with precision on smooth tannins. Long, spicy and generous finish. A wine to be enjoyed in its youthful exuberance.

FOOD & WINE PAIRINGS

Its friendly and relaxed character makes it the perfect partner for a charcuterie platter, grilled red meat or vegan tacos. For those who like more original pairings, this wine is the perfect match for duck with olives and Asian specialities.

ALCOHOL CONTENT

13.5% Vol.

CERTIFICATIONS / LABELS

BIO UE + V-Label Vegan

NOP equivalence «made with organic grapes»

