



# CACHET WINE

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## Domaine St André Terroir Maritime Blanc

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**Code** ANDR025

A fresh blend of international and regional varietals. Wonderfully dry with a harmonious mix of lime and tropical aromas

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**Tasting Notes:**

Lovely gold-lemon colour. This harmonious white offers a pleasing mix of astonishing lime fruit aromas, tropical fruit flavours, herbal notes and a stony mineral finish. The refreshing acidity is balanced by a lush and creamy texture

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## Specification

**Vinification**

The plots are located on the lower slopes where the soil is rich and well-drained. The soils are predominantly silty, with limestone sub-soil. Each plot is harvested by a combination of machine and hand picking. The grapes are carefully pressed as soon as they reach the cellar. Once the juices have settled, they are slowly fermented at a 16/18°C, in concrete vats and in stainless steel tanks. The wine is aged on its fine lees for 7 months with regular stirring, enhancing structure, aromas and protecting the wine from oxidation.

**ABV** 12.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Languedoc-Roussillon

**Type** White Wine

**Grape Mix** 80% Vermentino, 20% Roussanne

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Elegant, crisp and delicate

**Producer** Domaine Saint André

**Producer Overview**

In the heart of Languedoc , facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc ( Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Vignier ), to which are added certain Bordeaux grape varieties ( Merlot and Cabernet Franc ). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.

**Closure Type** Cork

**Food Matches**

Enjoy this wine chilled, as an aperitif or with grilled Asparagus and roasted garlic vinaigrette, fine risottos and seafood: oysters, grilled calamari

**Press Comments**

Joanna Simon, The Festive White, Orange and Rosé Wine Guide 2024: "A breeze-fresh white with a yielding, rounded texture, from the shores of the Thau lagoon in the heart of Languedoc. Green apple, lime, pine and honey with a twist of citrus peel on the finish from a blend of Vermentino (which we're now supposed to call Rolle when it's not from Italy) and 20% Roussanne. "