



# CACHET WINE

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## Domaine St Andre Terroir Maritime Rouge

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**Code** ANDR040

Domaine Saint-André Red is a blend of international and regional varietals. Savoury, juicy and fruit forward.

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**Tasting Notes:**

This red is savory and juicy, with hints of gooseberries and blackcurrant, laced with garrigue. The tannins are silky and smooth, with a supple structure, along with a fruit forward style.

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## Specification

**Vinification** Each varietal is harvested when reaching the perfect balance of acidity and sugar and vinified separately. As the winery is close to the vineyard, transport times are minimal. The fermentation is managed traditionally, in small stainless-steel tanks and concrete vats, providing a precise winemaking. The maceration process is particularly long for this Cuvée, at around 6 weeks with regular pumping over extracting primary aromas, colour and tannins. The wine is kept on its fine lees, in concrete tanks. The resulting wine is then blended and bottled

**ABV** 14%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Languedoc-Roussillon

**Type** Red Wine

**Grape Mix** 70% Merlot, 20% Syrah, 10% Alicante

**Genres** Vegan, Vegetarian

**Vintage** 2022

**Body** Soft, fruity and smooth

**Producer** Domaine Saint Andre

**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 Viognier ), 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 at room temperature, with vegetable stew, duck breast, aubergine Parmigiana, cassoulet.

**Press Comments** David Williams, The Guardian, August 2024, Wines to capture the taste of the ocean: "The proximity of the vineyards to the Étang de Thau lagoon by the Mediterranean in southern France also seems to have brought plenty of lift and life to Domaine St André's very drinkable, plummy aptly named Maritime rouge, which is primarily made from merlot, a grape variety that doesn't always show it's best elsewhere in the heat of the Languedoc, but here works very well indeed."