



# CACHET WINE

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## Grenache 223

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**Code** DEVI001

A charming southern French wine from our old friend, the talented Xavier Roger, whose name derives from the vine's growth cycle. Exactly 223 days between the bud break in the Spring and the leaf fall in the Autumn.

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**Tasting Notes:**

Overt and spicy aromas with a hint of white pepper, the palate is concentrated with ripe black cherry fruits and liquorice intensity. The varietal character shines through with an underlay of garrigue and a spicy herb finish.

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Specification	
<b>Vinification</b>	The winemaking process is designed to create a generous and complex Grenache, revealing all the characteristics of its terroir. After a cold pre-fermentation, the wine ferments at a controlled temperature of 28 to 30°C. Maceration is particularly long (thirty days). The juices are pumped over twice a day, extracting the best aromatic components from the grapes. This extraction technique gives the juice its intense colour. The wine is kept on its fine lees in concrete tanks until bottling.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	Red Wine
<b>Grapes</b>	Grenache
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Xavier Roger
<b>Producer Overview</b>	Mastering the nuances of Southern French varietals and combining traditional and modern winemaking techniques, Xavier Roger wines are a superb example of the quality that are now being produced in the South of France.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great with a BBQ
<b>Press Comments</b>	Highly Commended - Wine Merchant Top 100, 2024.