



CACHET WINE

Grenache 223

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.

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

Vinification 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.

ABV 14.5%

Size 75cl

Drinking Window Drink now

Country France

Region Languedoc-Roussillon

Type Red Wine

Grapes Grenache

Genres Vegan, Vegetarian

Vintage 2024

Body Soft, fruity and smooth

Producer Xavier Roger

Producer Overview 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.

Closure Type Cork

Food Matches Great with a BBQ

Press Comments Highly Commended - Wine Merchant Top 100, 2024.