CACHET WINE

Grenache Blanc 172, De Visu

Code DEVI010

A charming southern French wine from our old friend, the talented Xavier Roger, whose name derives from the vine's growth cycle. Exactly 172 days between the bud break in the Spring and the leaf fall in the Autumn.

Tasting Notes:

Rich and expressive with notes of white peach, mango and a touch of lime blossom.



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Specification	
Vinification	The first step in crafting this Grenache is picking the grapes at perfect maturity to create a rich and balanced white wine. The pressing is very gentle in a pneumatic press with an extraction of the premium juices only. The fermentation is driven in stainless steel vats with temperature control (16/18°C). The wine is kept on its fine lees with regular stirring before bottling.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grapes	Grenache Blanc
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
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	Screw Cap
Food Matches	Enjoy with spaghetti carbonara.
Press Comments	Jancisrobinson.com, 2023, 15.5 "Mango and lovage cream. An almost dessert-like richness but with Grenache Blanc's classic 'toasted-porridge' savouriness showing through on the end. Not long, but perfect for a creamy chicken bake!" Brian Elliott, Midweek Wines, January 2022: "Once largely a winemaker's "texture adding" bit-part player in France's Rhône Valley, the white version of grenache increasingly secures solo roles nowadays, particularly in the new world but – as in this example – also in Languedoc. **Read more online**