CACHET WINE

Hornhead Chardonnay

Code HORN001

French Chardonnay made “New World way” and is modern in both expression and taste. This really punches above its appellation, the result of better grapes, careful handling, lower yields and the skill of the winemaking team. Buttery, complex and yet steely-fresh with a nice zing of acidity and baked apple-pie characters.

Tasting Notes:

A bright pale gold in the glass, the nose is soft and full of ripe fruit aromas like melon and pear. The palate is fruity and soft with a good roundness. Serve it for tapas, fish with tasty accessories, welcome and Asian-inspired food.



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Specification	
Vinification	Harvested at night the grapes undergo a modern winemaking process. After a 24 hours skin contact, at 6°C, only the premium juices are fermented at low temperature. The intense fruit aromas come from the specific method used to extract all of the fruit flavours from the lees. Once fermentation is finished the wine is held in steel tanks for 40 days during which the juice is kept at a 0°C to settle any fine lees, before bottling.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Gascony
Area	Pays du Gers
Type	White Wine
Grapes	Chardonnay
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	Perfect with Asian inspired food
Press Comments	Wine Merchant Top 100 2023, Highly Commended. Brian Elliott, Daily Record, September 2021: "Gascogne in south-west France often wows us with colombard and ugni blanc based wines but it is not the most obvious place to look for the chardonnay used here. Nevertheless, this is hugely successful fare striking just the right balance between acidity, fruitiness and texture. **Read more online**