CACHET WINE

# Hornhead Malbec

**Code** HORN005

Gold medal winner in the best value category of the Anivan de France Wine Awards, this is a delicious, mouthfilling, juicy French Malbec. A little softer and yet more approachable Malbec from this hidden corner of France

**Tasting Notes:**

Deep dark red. Beautiful flavours of dark fruits, amplified with hints of coffee, cocoa and subtle rosemary. Wonderfully harmonic with a round and juicy mouthfeel.



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| Specification | |
|---|---|
| **Vinification** | Part of the harvest goes through a warm thermovinification in order to support the fruity aromas. The majority of the grapes are destemmed and sent to maceration for about ten weeks. This long process is ideal to extract the character of the variety and to get a good structure with supple tannins. In addition the lengthy maceration in contact with the skins adds colour gain. The wine has a minor filtration to clear fine lees, with bottling in the spring after the harvest. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Languedoc-Roussillon |
| **Area** | Pays D'Oc |
| **Type** | Red Wine |
| **Grapes** | Malbec |
| **Genres** | Vegan, Vegetarian |
| **Vintage** | 2025 |
| **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** | Screw Cap |
| **Food Matches** | Try alongside roast beef with thyme and fennel crust. |
| **Press Comments** | Wine Merchant Top 100, Highly Commended, 2025. |