CACHET WINE

Jean Didier Grande Reserve Colombard Ugni

Code JEAN025

Crisp and zesty Southern French white with tropical aromas and a soft finish. Refreshing and thirst-quenching. We blended this wine specially for House of Townend in conjunction with the winemakers and it just sings; a crisp, utterly delicious and very moreish green zesty fruit and pungent, almost Sauvignon-Blanc style intensity.

Tasting Notes:

Refreshing aromas of lime and lychee with a subtle hint of white pepper, Juicy, rich, and well balanced on the palate with a vivid finish.



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Specification	
Vinification	The grapes are picked during the night, destemmed and finally go through skin contact maceration for 24 hours This process enhances the structure and complexity of the wine. A gentle and meticulous pressing leads to a soft extraction of the most aromatic juices. Fermentation is in tank using inoculated yeasts. Aging is made in tanks to keep a fruity style.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Comté-Tolosan
Type	White Wine
Grape Mix	80% Colombard 20% Ugni
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	Good as an aperitif. Works equally well with a light chicken salad.
Press Comments	Graham Holter, Wine Merchant Magazine, August 2023: 'These days it's worth giving serious consideration to any wine with an ABV of 11.5% that also hits the shelf under £10. This Colombard/ Ugni Blanc blend from south west France is seemingly aimed at Kiwi Sauvignon lovers on a budget, and while it's less intense it's certainly zippy, with lime and lychee notes'.