



CACHET WINE

Jean Didier Rouge Grande Reserve GCM

Code JEAN030

A fruity, soft and easy going Southern French red. Blended specially by us to show the warmth and generous ripe red fruits flavours from a blend of Grenache, Carignan and Merlot, it offers great value for money and works well with a wide variety of dishes.

Tasting Notes:

On the nose there are aromas of plum jam, raspberry, spice and a touch of pepper, not dissimilar to a good Cotes-du-Rhône. The palate is soft and smooth with a ripe red fruits, and a touch of pepper on the finish.





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Specification

Vinification The grapes are harvested at optimal ripeness, get destemmed and thereafter are divided into two sections. One passes the modern process of flash-detente and hot skin contact maceration. After that, the juice goes through cool temperature fermentation. This procedure is carried out in order to extract and enhance the varietals' aromatic qualities. The other part of the grapes is traditionally fermented on the skin for about ten days adding structure to the wine. At the end of the winemaking process both the modern and the traditional section of each variety are blended to a youthful and easy drinking Cuvée.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country France

Region Languedoc-Roussillon

Type Red Wine

Grape Mix Carignan, Grenache Noir

Genres Vegan, Vegetarian

Vintage 2023

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 A lovely match for pizzas.