



# CACHET WINE

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## Marsanne Viognier, Deux Grives

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**Code** DEUX001

A wine that expresses true harmony of varietals. Viognier lends punchy stone fruit aromats whilst the Marsanne adds refreshing acidity and liveliness. Truly mouthwatering and delicious.

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**Tasting Notes:**

Gold and bright in colour. On the nose, candied apricots and peaches with notes of honeysuckle and lemon peel. Full bodied with a long refreshing finish.

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## Specification

**Vinification** Picked in the early hours of the day to avoid grape bruising and oxidation, the grapes are taken to the nearby winery within a few hours. Macerated on their skins for a few hours, they are then gently handled using a pneumatic press. The varieties are kept separate so their individual varietal character is allowed to develop. Fermentation happens in stainless steel at low temperatures, normally 10DegC. Aged on fine Lees over 3 -4 months in tank, with minor battonage on the Viognier element. The wines are then blended and married for several weeks before bottling .

**ABV** 12.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Languedoc-Roussillon

**Type** White Wine

**Grape Mix** 70% Marsanne, 30% Viognier

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Soft, fruity and aromatic

**Producer** Frédéric Garrabou

**Producer Overview** Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.

**Closure Type** Screw Cap

**Food Matches** Drink with white meats, or Duck Terrine with Figs

**Press Comments** Silver Medal, 84 points- London Wine Competition, 2024. Victoria Moore, The Telegraph November 2023: 'A sensational white for the price, this is gently perfumed with hints of roasted almond, soft yellow plums, white blossom and musky apricot wrapped around a firm core. With warm flavours underpinned by a tangy freshness, this is a great winter white that works as an aperitif as well as with the festive food.'