CACHET WINE

Marsanne Viognier, Deux Grives

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.

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, usually at 10 C. Aged on fine lees over 3 -4 months in tank. The wines are then blended and married for several weeks before bottling .
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grape Mix	70% Marsanne, 30% Viognier
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Fredéric 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	Jancisrobinson.com, 2025, 15 points: "Very pretty nose of linden blossom and sage. Pear, pineapple and the sharp cut of green cooking apple. Fresh and crunchy. (TC)" 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.'