



CACHET WINE

Bourboulenc Cocobiroux 2024, Château Grand Moulin

Code MOUL275

We are delighted to introduce this intriguing grape variety into our portfolio. Produced from a 1h50 plot is situated 35 meters above the Orbieu River, resting on a terrace made up of pebbles deposited by the floods during the great glaciations. Aromatic notes of citrus fruits, white flowers, honey, and a hint of almond. The wine delivers a rich yet elegant mouthfeel, beautifully balanced by a refreshing and lively acidity

Tasting Notes:

The wine presents a fresh nose, with aromas of citrus fruits, white flowers, honey, and a hint of almond. On the palate, it is rich and well-structured, offering a round yet elegant mouthfeel, balanced by a delightful and refreshing acidity.





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Specification	
Vinification	The grapes are harvested at night to preserve their natural acidity and freshness. They are then gently pressed and fermented at a controlled temperature of 14-16°C. The wine is aged on its lees in oak for 4 months, adding depth and complexity to its character.
ABV	13%
Size	75cl
Drinking Window	2023
Country	France
Region	Languedoc-Roussillon
Area	Pays D'Oc
Type	White Wine
Grapes	Bourboulenc
Vintage	2024
Style	Dry
Body	Soft, fruity and aromatic
Producer	Château Grand Moulin
Producer Overview	Coming soon
Closure Type	Cork