

# PORTFOLIO



CACHET WINE

# COQUILLE

Languedoc | France

The Pays d'Oc has a history of over 2600 years of vine-growing and winemaking. Over the centuries, the wine trade became more structured and grew rapidly. The region greatly benefits from the Mediterranean climate, bringing warm mist, and the Black Mountain which offers limestone and clay "terroirs" with cool temperatures.

Tom Surgey,  
January 2025:  
"...juicy, bright and  
elegant. Loads of  
character."



## CINSAULT ROSÉ

VARIETAL: 100% Cinsault Rosé

VINIFICATION: Night picked then settled for 24 hours. Fermented for 2 weeks then lees aged for 5-months.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Wild Strawberry | Raspberry Mineral

## VERMENTINO

VARIETAL: 100% Vermentino

VINIFICATION: Fermented 13 degrees for 3 weeks, then racked through a series of tanks over several weeks to clear any lees, before a light filtration and bottling.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Citrus | Apricot | Peach

## OLD VINES CARIGNAN

VARIETAL: 100% Carignan (Old Vine)

VINIFICATION: De-stemmed with a portion hot macerated. 50% of the wine is aged using French oak for five months.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Mocha | Blackberry | Vanilla

## LE CHANTS DES ROSES

Languedoc-Roussillon| France

VARIETAL: 100% Gewürztraminer

VINIFICATION: Destemmed grapes are pressed in a pneumatic press and macerated for a couple of days at very low temperatures. The wine stays on its fine lees for three months.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Lychee | Rose | Spice

## ELABORATION GSM

Languedoc-Roussillon

VARIETAL: 33% Grenache | 33% Syrah  
33% Mourvèdre

VINIFICATION: Each varietal is vinified separately. Fermentation is in stainless-steel tanks for 4 weeks. The Syrah is aged using used French oak in order to add complexity and to provide unique aromas.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Black fruit | Berry | Cloves



Wine Merchant Magazine:  
"..rusticity to the body and a clean herbal note on the finish."  
Graham Holter

## MINERALIUM

Languedoc-Roussillon

VARIETAL: 100% Chenin Blanc

VINIFICATION: The grapes are harvested early in the morning, immediately pressed and cold-fermented over fifteen days in stainless steel tanks. The lees contact for three months enhances the mouthfeel and structure.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Grapefruit | Green Apple  
Limestone

## GRANBEAU ROSÉ

Languedoc-Roussillon

VARIETAL: 60% Grenache | 30% Cinsault  
10% Syrah

VINIFICATION: Night harvested when the temperatures are low to avoid oxidation and preserve the freshness of the fruit. The grapes are then pressed almost directly after harvest.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Strawberry | Raspberry  
Cream

## WHEN LIFE GIVES YOU ORANGES Languedoc-Roussillon | France

VARIETAL: Grenache Blanc, Viognier, Muscat

VINIFICATION: Just 5 days of skin contact maceration with daily pumping-over. The grapes were then pressed and the press juice was blended with the free-run juice to end the fermentation.

CLASSIFICATION:



TASTING NOTE: Bitter Orange | Nut | Lemon

## LE PEEWIT Languedoc-Roussillon

VARIETAL: 100% Sauvignon Gris

VINIFICATION: The grapes undergo cold maceration to draw out their expressive varietal character, followed by gentle pneumatic. Fermentation is carried out slowly at low temperatures in stainless-steel tanks, and the wine is then aged for four months on fine lees before bottling.

CLASSIFICATION:



TASTING NOTE: Peach | Blossom | Apple



## TERRASSES DE LA MER Languedoc-Roussillon

VARIETAL: 100% Picpoul

VINIFICATION: The grapes are destemmed, pressed and cooled at 10 °C. in steel tank. Within 24 hours, the juice gets statically clarified and is then sent to fermentation which lasts 10 to 15 days.

CLASSIFICATION:



TASTING NOTE: Lemon | Apple | Almond

## LE PROFESSEUR LANGUEDOC-ROUSSILLON

VARIETAL: 100% Marselan

VINIFICATION: All the berries are destemmed before maceration at 5°C in an inert atmosphere to avoid oxidation and extract the subtle aromas and fine tannins. The wine is aged for 6 months in stainless steel tanks, on its fine lees.

CLASSIFICATION:



TASTING NOTE: Blackberry | Cassis  
Chocolate

# BIG BELTIE

Languedoc & Gascony | France

The Big Beltie range was inspired by the Belted Galloway cattle breed – known for their hardiness and ability to thrive in harsh climates. Their distinctive white belt around their mid-section makes them a striking breed and combined with their friendly nature makes for a perfect wine label.



## CABERNET SAUVIGNON

**VARIETAL:** 100% Cabernet Sauvignon (Languedoc)

**VINIFICATION:** Grapes are picked at optimum phenolic maturity then destemmed, crushed and macerated for about ten weeks. This long process is ideal to extract the fruity character of the variety. Approximately one third of the blend is aged with half-toasted American oak.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Blackcurrant | Cassis | Smoke



## SAUVIGNON BLANC

**VARIETAL:** 100% Sauvignon Blanc (Gascony)

**VINIFICATION:** Early morning harvested then cold soaked before pneumatic pressing. The deposit from the must is filtered and added to the pressed juice which enhances the expression of primary aroma characteristics. The alcoholic fermentation is slow using low temperatures in stainless steel tanks followed by 4 months ageing on fine lees before bottling.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Lemon | Green Apple | Grapefruit

# ARGELIÈRES

Languedoc-Roussillon | France

Les Argelières is a tribute to the "Terroir" from which these wines are produced, a terroir mostly made of pebble and limestone perfectly exposed to the sun. It enhances the fruit aromas as well as the mineral style of the white wines, whilst giving the reds a vibrant fruit character.



## CHARDONNAY

VARIETAL: 100% Chardonnay

VINIFICATION: The grapes are picked by hand, and pressed using a soft pneumatic press to minimise bruising and over extraction. The juice is cool settled for 2 days, then fermented using natural yeasts for around 3-weeks, before a portion is racked into used and new French oak with a high degree of toast.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Apple | Vanilla | Toast



## PINOT NOIR

VARIETAL: 100% Pinot Noir

VINIFICATION: Grown on cooler hill sites and with a limited yield harvested quite early and ferments at low temperature exalting fruity aromas. About one third ages in French oak barrels for many months adding a lot of complexity to the wine.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Raspberry | Cherry | Smoke

# LE CHARME

Gascony | France

Le Charme is a range of two wines that we are very hands-on with producing. Every year our buying team visit Gascony and Languedoc to oversee the blending of these wines. Both are single varietal, but produced using grapes from a number of different vineyards and clones. We are very proud of the resulting wines.



Jancisrobinson.com  
"Basically this is summer pudding in a glass of wine. The tannins are as soft and plump as a goose-down pillow"

## MERLOT

**VARIETAL:** 100% Merlot

**VINIFICATION:** The majority of the grapes are destemmed and sent to traditional maceration and fermentation for about three weeks.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Plum | Cassis | Raspberry



## SAUVIGNON BLANC

**VARIETAL:** 100% Sauvignon Blanc

**VINIFICATION:** De-stemming is followed by maceration of the grapes for a few hours in order to extract the typical aromas of the Sauvignon grape. The ageing on fine lees until bottling gives good balance, complexity and roundness to the wine.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Cut-grass | Lime | Gooseberry

# DEUX GRIVES

Languedoc-Roussillon | France

Deux Grives is a pair of wines from the Languedoc where the wild herbs, stoney soils give a unique charater to the wine. Named 'two thrushes' after the song birds that inhabit the vineyards.



## MARSANNE-VIOGNIER

**VARIETAL:** 70% Marsanne 30%Viognier

**VINIFICATION:** Grapes are picked in the early hours of the day, macerated on their skins for a few hours, they are then gently handled using a pneumatic press. Aged on fine lees over 3 -4 months in tank, with minor battonage on the Viognier element.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Apricot | Pear | Honeysuckle



## SHIRAZ

**VARIETAL:** 100% Shiraz

**VINIFICATION:** Destemmed and divided into two sections at the triage table. The first is traditionally fermented on their skin for 10 days., whilst the second smaller percentage, undergoes thermovinification.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Blackberry | Violet | Cassis

# JEAN DIDIER

Languedoc | France

We are very proud of the Jean Didier range, and visit France every December to oversee the blending of this range. Our aim is to deliver wines with fruit forward character that are easy drinking and soft.

## GRANDE RESERVE CINSAULT ROSE

VARIETAL: 100% Cinsault 5% Grenache

VINIFICATION: The grapes divided into two parcels, one hot skin macerated then fermented at cool temperatures. The other portion is traditionally fermented on the skin for two days adding structure and a salmon pink colour to the wine.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Strawberry | Raspberry  
Cream



## GRANDE RESERVE COLOMBARD UGNI

VARIETAL: 80% Colombard 20% Ugni

VINIFICATION: The grapes are picked during the night, destemmed and go through skin contact maceration for 24 hours to enhance the structure and complexity of the wine.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Lime | Lychee | Peach

## GRANDE RESERVE GCM

VARIETAL: Carignan, Grenache Noir

VINIFICATION: The grapes divided into two parcels, one hot skin macerated then fermented at cool temperatures. The other portion is traditionally fermented on the skin for about ten days adding structure to the wine.

CLASSIFICATION: **V** **VG**

TASTING NOTE: Jam | Raspberry | Spice

# HORNHEAD

Gascony | France

The Hornhead range comprises an unoaked Chardonnay from the cool Gascony region and a ripe and silky Malbec from the Languedoc.



Jancisrobinson.com  
"Even the nose on this wine is juicy! Lots of apples and melon packed in here with a grassy, slightly minty freshness and a very subtle hint of buttered hazelnuts. Pleasant and balanced."

## CHARDONNAY

- VARIETAL:** 100% Chardonnay
- VINIFICATION:** After a 24 hours skin contact, at 6°C, only the premium juices are fermented at low temperature. Once fermentation is finished the wine is held in steel tanks for 40 days during which the juice is kept at a 0°C to settle any fine lees, before bottling.
- CLASSIFICATION:** V VG
- TASTING NOTE:** Melon | Pear | Apple



## MALBEC

- VARIETAL:** 100% Malbec
- VINIFICATION:** Part of the harvest goes through a warm thermovinification in order to support the fruity aromas. The majority of the grapes are destemmed and sent to maceration for about ten weeks.
- CLASSIFICATION:** V VG
- TASTING NOTE:** Coffee | Cocoa | Rosemary

# CHÂTEAU GRAND MOULIN

Corsica | France

Located in the town of Aghione, on the east coast of the island of Corsica, the Barcelo estate bought by Daniel Barcelo 15 years ago, expresses all the attributes of a high-end Corsican wine. The well-oriented floors are located between sea and mountain. The harmony of continental and indigenous grape varieties on this recognized "Terroir" gives elegance and aromatized wines with high potential.



Jancisrobinson.com  
"Even the nose on this wine is juicy! Lots of apples and melon packed in here with a grassy, slightly minty freshness and a very subtle hint of buttered hazelnuts. Pleasant and balanced."

## COCOBIROUX

**VARIETAL:** 100% Bourboulenc

**VINIFICATION:** The grapes are harvested at night 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.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** White flowers | Honey | Almond



## LE CAYRE

**VARIETAL:** 100% Grenache

**VINIFICATION:** The grapes are harvested at night and are 100% destemmed. Macerated for 35 days with pigeage then aged in stainless steel tanks.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Black Cherry | Pepper | Herbs

# DOMAINE BARCELO

Languedoc-Roussillon | France

Château Grand Moulin is a renowned family-owned winery in the heart of the Corbières region of southern France. Spanning 130 hectares across five municipalities, the estate is led by Jean-Noël Bousquet and his son Frédéric, who have built a legacy of winemaking that blends tradition with innovation. Château Grand Moulin is also proud to hold High Environmental Value (HVE) certification at level 3, underscoring its commitment to sustainability.



Jancisrobinson.com, 2025, 15.5 points: "Simple, friendly, thirst-quenching. Grapefruit, satsuma and white peach. I can imagine this, well chilled and deep in an ice bucket, going down very quickly on a beach, with a picnic and toes in the sand."

## ILE DE BEAUTE BLANC

**VARIETAL:** Vermentino and Bianco Gentil

**VINIFICATION:** Pressed and the juice transferred into temperature controlled steel tank for fermentation. The wine, once fermented, undergoes partial malolactic, before ageing on lees for three months with one battonage (lees stirring).

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Citrus | White Flowers | Fruity



The Times, October 2025, 'Six of the best Corsican and Sardinian wines to try this year': "A ruby-hued blend of nielluccio and merlot, this has dark fruit and spice with a smooth finish."

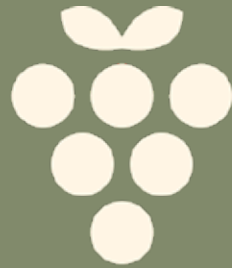
## ILE DE BEAUTE ROUGE

**VARIETAL:** 50% Nielluccio and 50% Merlot

**VINIFICATION:** Grown on sandy and loam soils on the sheltered eastern side of the Island. The grapes are partly destemmed, fermented in steel tank at a cool temperature to retain acidity and then partly aged in used French oak for around four months.

**CLASSIFICATION:** **V** **VG**

**TASTING NOTE:** Red Fruits | Pepper | Spice



BROWSE OUR FULL PORTFOLIO AT  
[www.cachetwine.co.uk/wines](http://www.cachetwine.co.uk/wines)