



CACHET WINE

Grenache 223

Code

DEVI001

A charming southern French wine from our old friend, the talented Xavier Roger, whose name derives from the vine's growth cycle. Exactly 223 days between the bud break in the Spring and the leaf fall in the Autumn.

Tasting Notes:

Overt and spicy aromas with a hint of white pepper, the palate is concentrated with ripe black cherry fruits and liquorice intensity. The varietal character shines through with an underlay of garrigue and a spicy herb finish.





CACHET WINE

Specification

Vinification

The winemaking process is designed to create a generous and complex Grenache, revealing all the characteristics of its terroir. After a cold pre-fermentation, the wine ferments at a controlled temperature of 28 to 30°C. Maceration is particularly long (thirty days). The juices are pumped over twice a day, extracting the best aromatic components from the grapes. This extraction technique gives the juice its intense colour. The wine is kept on its fine lees in concrete tanks until bottling.

ABV

14%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Languedoc-Roussillon

Type

Red Wine

Grapes

Grenache

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

Cork

Food Matches

Great with a BBQ

Press Comments

Highly Commended - Wine Merchant Top 100, 2024.