CACHET WINE

Jean Didier Rouge Grande Reserve GCM (Plastic Bottles)

Code JEAN050

A fruity, soft and easy going Southern French red. Blended specially by us to show the warmth and generous ripe red fruits flavours from a blend of Grenache, Carignan and Merlot, it offers great value for money and works well with a wide variety of dishes.

Tasting Notes:

On the nose there are aromas of plum jam, raspberry, spice and a touch of pepper, not dissimilar to a good Cotes-du-Rhône. The palate is soft and smooth with a ripe red fruits, and a touch of pepper on the finish.



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Specification	
Vinification	The grapes are harvested at optimal ripeness, get destemmed and thereafter are divided into two sections. One passes the modern process of flash-detente and hot skin contact maceration. After that, the juice goes through cool temperature fermentation. This procedure is carried out in order to extract and enhance the varietals' aromatic qualities. The other part of the grapes is traditionally fermented on the skin for about ten days adding structure to the wine. At the end of the winemaking process both the modern and the traditional section of each variety are blended to a youthful and easy drinking Cuvée.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	Carignan, Grenache Noir
Genres	Vegan, Vegetarian
Vintage	2024
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	Screw Cap
Food Matches	A lovely match for pizzas.