



# CACHET WINE

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## Bourboulenc Cocobiroux 2024, Château Grand Moulin

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**Code** MOUL275

We are delighted to introduce this intriguing grape variety into our portfolio. Produced from a 1h50 plot 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.

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### 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     |   |
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| 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   | Drink Now   |
| Country           | France  |
| Region            | Languedoc-Roussillon  |
| Area              | Pays D'Oc   |
| Type              | White Wine  |
| Grapes            | Bourboulenc   |
| Genres            | Vegan, Vegetarian   |
| Vintage           | 2024  |
| Style             | Dry   |
| Body              | Soft, fruity and aromatic   |
| Producer          | Château Grand Moulin  |
| Producer Overview | Coming soon   |
| Closure Type      | Cork  |
| Press Comments    | Jancisrobinson.com, 2025, 15 points: "A cheerful peaches-and-clementine wine, grinning with fresh fruit and wearing a daisy chain of flowers on top. (TC)" Wine Merchant Magazine, Tried and Tested, May 2025: "Frederic Bousquet's dad was only 17 when he started this business in 1973, and sadly his riverside winery was destroyed by floods in 1999. Cachet discovered the rebuilt facilities on a trip to the Languedoc and was immediately struck by this citrus, honeyed and very affordable summer quencher." |