



HOUSE OF TOWNEND

Grenache Blanc 172, De Visu

Price £11.99
Code DEVI010

A charming southern French wine from our old friend, the talented Xavier Roger, whose name derives from the vine's growth cycle. Exactly 172 days between the bud break in the Spring and the leaf fall in the Autumn.

Tasting Notes:

Rich and expressive with notes of white peach, mango and a touch of lime blossom.





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Specification

Vinification The first step in crafting this Grenache is picking the grapes at perfect maturity to create a rich and balanced white wine. The pressing is very gentle in a pneumatic press with an extraction of the premium juices only. The fermentation is driven in stainless steel vats with temperature control (16/18°C). The wine is kept on its fine lees with regular stirring before bottling.

ABV 12%

Size 75cl

Drinking Window Drink now

Country France

Region Languedoc-Roussillon

Type White Wine

Grapes Grenache Blanc

Genres Vegan, Vegetarian

Vintage 2024

Style Dry

Body Elegant, crisp and delicate

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 Enjoy with spaghetti carbonara.

Press Comments Jancisrobinson.com, 2023, 15.5 "Mango and lovage cream. An almost dessert-like richness but with Grenache Blanc's classic 'toasted-porridge' savouriness showing through on the end. Not long, but perfect for a creamy chicken bake!" Brian Elliott, Midweek Wines, January 2022: "Once largely a winemaker's 'texture adding' bit-part player in France's Rhône Valley, the white version of grenache increasingly secures solo roles nowadays, particularly in the new world but – as in this example – also in Languedoc. **Read more online**