

FAMILY WINE MERCHANTS SINCE 1906

## Bourboulenc Cocobiroux 2024, Château Grand Moulin

 Price
 £12.99

 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.

## **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	
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
Туре	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