HOUSE OF TOWNEND

Bourboulenc Cocobiroux, 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
Type	White Wine
Grapes	Bourboulenc
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Château Grand Moulin
Producer Overview	Coming soon
Closure Type	Cork
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Delicate aromatics, peachy with ripe citrus and fresh acidity. Nicely done." 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."