



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Beaujolais Villages, Domaine Pardon

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<b>Price</b>	£13.49
<b>Code</b>	BEAU655

A delicious sunshine wine, Beaujolais Villages is also great for lazy lunches, offering ripe and fresh blueberry fruits, with soft and succulent tannins.

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### Tasting Notes:

This wine has dark ruby color develops aromas of black fruit cassis, blueberries. On the palate it is fruity, soft and sweet harmony.

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Specification	
<b>Vinification</b>	Handpicked Gamay grapes picked at full maturity in early September. Grapes transported to the winery. 80% whole bunches used with a percentage of destemmed grapes. The crushing of these grapes by sheer weight initiates intracellular fermentation. Semi-carbonic maceration for 6 days (whole berries) in cement tanks before pressing and the ferment continues normally for 7 days following. Malolactic fermentation done at 100%. Aged in steel tank 3 to 4 months before bottling.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Beaujolais
<b>Area</b>	Fleurie
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2020
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Domaine Pardon et Fils
<b>Producer Overview</b>	The passion for wine and the vine have been associated with the Pardon family since 1820, when Antoine Joseph Pardon, a wine-grower at l'Ermitage in the commune of Régnié Durette, was already producing and selling his wines in France and throughout Europe.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A versatile wine, Beaujolais Villages is a great lunchtime wine to match with a cold meat platter, terrines and cheese.
<b>Press Comments</b>	CONCOURS INTERNATIONAL DU GAMAY - Gold Medal