



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chiroubles Les Chanteranes, Domaine Pardon

Usual Price	£13.99
Discount Price (inc. VAT)	£11.49
Code	CHIR015

Chiroubles Les Chanteranes is made from 100% Gamay Noir grapes, from the Pardon family's plot in the Chiroubles Cru field in Beaujolais. A lively fruit forward wine that combines elegance, rich fruity and floral aromas.

Tasting Notes:

Garnet powerful aromas of blooming violets, fresh strawberries cherries and blackcurrants. On the palate, very fruit forward with ripe blackberries and black cherry. It is well balanced and has a good length on the palate.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Chiroubles is the highest of the Beaujolais 10 Cru vineyards where the vines grow at an altitude of between 250 and 450 metres. The grapes enjoy the slightly cooler temperatures but many more hours on sunshine. The soil is characterized by sandstone and granite, which help to create finesse in the wines. The grapes then go through a short semi carbonic maceration. The process lasts 8-12 days, where the whole berries are placed in stainless steel and cement before pressing, where they macerate under carbonic pressure. After this, the malolactic fermentation begins, which is a natural second fermentation used for red wines, where hard malic acid ("malo") is converted into the softer lactic acid ("lactic"). The wine is stored for 6-8 months in tank, with the first bottling only taking place in early spring.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2027
Country	France
Region	Burgundy
Area	Beaujolais
Type	Red Wine
Grapes	Gamay
Vintage	2023
Body	Soft, fruity and smooth
Producer	Domaine Pardon et Fils
Producer Overview	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.
Closure Type	Cork
Food Matches	Drink with a spicy tuna steak or a wild mushrooms on toast