



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Côte de Brouilly, Domaine Pardon

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<b>Usual Price</b>	£14.99
<b>Discount Price (inc. VAT)</b>	£12.49
<b>Code</b>	BROU115

A beautiful, rich and fruity Côte de Brouilly that displays power, elegance and silky tannins, as well as spice and minerality!

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### Tasting Notes:

Ruby in colour, the aroma is expressive with fresh herbs and dark fruits and berries, as well as hints of liquorice. On the palate, powerful plum notes as well as black cherry, blackberry and blackcurrant. Juicy and rich with lots of minerality and herbs, a very balanced wine. Good length and silky tannins.

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Specification	
<b>Vinification</b>	Domaine Sigaux's vineyards flourish on the steep slopes of Mont-Brouilly to the south and have a distinctive soil laced with blue granite of volcanic origin. The grapes are harvested by hand before undergoing a 10-day semi carbonic maceration in cement vats before pressing. The wine ages in 35-45 hl barrels for 8 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2028
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Beaujolais
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Vintage</b>	2023
<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>	Drink with a mushroom risotto, steak tartare, or a rich red meat stew