



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gigondas 'Racines' 2017, Domaine Les Pallières

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<b>Price</b>	£36.99
<b>Code</b>	PALL100

Cuvée “Les Racines” showcases the vineyard parcels surrounding the winery—the origin of the domaine with the oldest vines—with the emphasis on freshness and extravagant cornucopian fruit. This is an impressive, solid wine, full of black layered fruits and oozing a velvety richness. It possess a richer body than its sibling with a lovely succulent finish.

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### Tasting Notes:

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Specification	
<b>Vinification</b>	Produced from old vines (70 – 100 years old) around the Domaine house. The grapes are handpicked and partially destemmed before fermentation in concrete and oak tanks. After a period of ten months ageing in concrete vats, the wine is aged in large oak foudres for a period of ten months. It is then bottled without filtration.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2027
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Gigondas
<b>Type</b>	Red Wine
<b>Grape Mix</b>	80% Grenache, 10% Cinsault, 10% Syrah
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2017
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine Les Pallières
<b>Producer Overview</b>	Perhaps the finest estate in Gigondas and certainly one of the finest estates in the Southern Rhône. 25 hectares of vines, with an average age of 65-70 years, sitting in its own elevated hidden bowl, facing north west and surrounded by 100 hectares of wild garrigue.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses.