



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gigondas 'Racines' 2019, Domaine Les Pallieres

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| <b>Price</b> | £30.50  |
| <b>Code</b>  | PALL120 |

So impressive! Rich and multi-layered, the texture of this wine is sumptuous with a dominant blackcurrant fruit.

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### **Tasting Notes:**

So impressive! Rich and multi-layered, the texture of this wine is sumptuous with a dominant blackcurrant fruit, underlying liquorice giving added depth and a lovely minerality and garrigue adding to its personality.

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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 2029  |
| <b>Country</b>           | France   |
| <b>Region</b>            | Rhône Valley   |
| <b>Area</b>              | Gigondas   |
| <b>Type</b>              | Red Wine   |
| <b>Grape Mix</b>         | 80% Grenache, 15% Syrah-Cinsault complantés, 5% Clairette  |
| <b>Vintage</b>           | 2019   |
| <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.   |