



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gigondas 'Racines' 2020, Domaine Les Pallières

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| Price | £32.00 |
| Code | PALL135 |

A wine of great complexity, it is 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. .

Tasting Notes:

Dark and deep in the glass, much darker than the Terrasse. The nose is immediate, full and brooding with a powerful kick of concentrated black fruits, roasted coffee and a baked earth quality that seems almost feral and animalistic. The palate is powerful, robust and grips well, the fruit is concentrated, almost jammy, but overlaid with savoury notes of Crème de Mure, black olive, cracked pepper, wild herbs and liquorice. The flavour profile is like an assault, broodingly rich, dark and full, with sinew and muscle overlaid across the extremely ripe fruit. The tannins are big, rounded and plush yet in balance with the concentrated fruit and freshness, giving the impression of power and elegance in perfect balance. A wine of great complexity.





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| Specification | |
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| Vinification | The grapes are handpicked and partially destemmed before fermentation in concrete vats. The wine is aged in large oak foudres for a period of 10 months. It is then bottled without filtration. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink from 2024 through to 2035 |
| Country | France |
| Region | Rhône Valley |
| Area | Gigondas |
| Type | Red Wine |
| Grape Mix | 80% Grenache, 15% Cinsault/Syrah with 5% Clairette |
| Vintage | 2020 |
| Body | Hearty, rustic and full flavoured |
| Producer | Domaine Les Pallières |
| Producer Overview | 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. |
| Closure Type | Cork |
| Food Matches | Delicious with beef meatballs with a tomato ragu. |