



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gigondas 'Racines' 2021, Domaine Les Pallières

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| Price | £38.50 |
| Code | PALL145 |

A wine of great complexity, 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 | All the grapes are hand-picked, with double sorting at the vine, then a third sort in the winery. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature controlled concrete and wooden vats. Pneumatic pressing, then systematic malolactic fermentation. |
| ABV | 14.5% |
| Size | 75cl |
| Drinking Window | Drink from 2027 |
| Country | France |
| Region | Rhône Valley |
| Area | Gigondas |
| Type | Red Wine |
| Grape Mix | 80% Grenache, 15% Cinsault/Syrah with 5% Clairette |
| Genres | Fine Wine |
| Vintage | 2021 |
| 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 | Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses. |