



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gigondas 'Racines' 2022, Domaine Les Pallières

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<b>Price</b>	£38.50
<b>Code</b>	PALL150

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.

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### Tasting Notes:

A riper and richer intensity on the bouquet bolstered by liquorice, spice and garrigue. The palate is tight, dense and brooding, almost closed, yet the wine opens slowly, revealing a dense core of red and black fruits, spice, meaty, almost feral notes, with an earthy, mineral-laden texture. The tannins are more dominant than the Terrasse, and the wine gives the impression of muscle and power throughout.

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Specification	
<b>Vinification</b>	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.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028
<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% Cinsault/Syrah, 5% Clairette
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<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.