



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Domaine Peter Sichel Red

Usual Price	£25.99
Discount Price (inc. VAT)	£18.89
Code	SICH010

There is a lot going on here - this is expressive and showy with striking intensity and ripeness. The elegance of the high altitude Grenaches develops very fine tannins with a touch of Syrah and Carignan.

Tasting Notes:

Profound red berry fruits with a big, luscious palate. Rich and rewarding, with lovely texture and balance. A blend of 57% syrah, 39% carignan and 4% grenache, from vines at an altitude of 3-400 metres. 20% aged in barrel, which adds an appealing note of exotic spice to the mix.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Fermentation for 6 to 8 days, followed by 25 to 30 days of vatting, depending on the container, with pumping over and two or three delestages. Run-off and pressing with separation of the presses. -Whole bunch vinification for the Syrahs and Carignans with a vatting period of 12 to 15 days. 100% matured in 2-wine barrels for 12 months.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Corbière
Area	Cucugnan
Type	Red Wine
Grape Mix	47% Syrah, 37% Grenache, 16% Carignan
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	2019
Body	Rich, bold and robust
Producer	Domaine Peter Sichel
Producer Overview	The dream started about 30 years ago when the late Peter Sichel, one of Bordeaux's legends, found a remote vineyard high up in the Corbières mountains literally miles from anywhere (I know having stayed there) in the most beautiful surroundings and with a unique stoney terroir. It is also where the Albigenian Crusaders made martyrs out of the Cathars in the 13th century. Today, Peter's grandson Alexander Sichel lives there and makes the wines following biodynamic viticultural and vinification principles to the letter. Read more online
Closure Type	Cork
Food Matches	Accompanies dishes with strong aromas such as wild boar in sauce, pork shank or cassoulet. Soft cow's cheese and goat's cheese.