



# HOUSE OF TOWNEND

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## Domaine Peter Sichel Red

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<b>Usual Price</b>	£25.99
<b>Discount Price (inc. VAT)</b>	£18.89
<b>Code</b>	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.

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### 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.

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## 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 Albigensian 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.