



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Fleurie, Domaine Pardon

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| Price | £15.99 |
| Code | FLEU195 |

A classic Beaujolais Cru from one of the most recognised Villages. What makes this wine stand out from its neighbours and peers is the concentrated berry fruit and wonderful structure, a sign of skill and patience in both the vineyard and winery. All hand picked, with sorting of the grapes to ensure only the best bunches are used - soft, elegant, brooding and totally captivating.

Tasting Notes:

The nose displays ripe strawberry character with notes of fresh hedgerow fruits. The palate is light and soft with wonderful texture and elegance. Smooth and supple this is a great example of modern, fruit forward Beaujolais.





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| Specification | |
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| Vinification | Handpicked Gamay grapes picked at full maturity in early September. Grapes transported to the winery. 80% whole bunches used with a percentage of destemmed grapes. The crushing of these grapes by sheer weight initiates intracellular fermentation. Semi-carbonic maceration for 6 days (whole berries) in cement tanks before pressing and the ferment continues normally for 7 days following. Malolactic fermentation done at 100%. Aged in steel tank 3 to 4 months before bottling. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Beaujolais |
| Area | Fleurie |
| Type | Red Wine |
| Grapes | Gamay |
| Genres | Vegan, Vegetarian |
| Vintage | 2024 |
| Body | Soft, fruity and smooth |
| Producer | Domaine Pardon et Fils |
| Producer Overview | The passion for wine and the vine have been associated with the Pardon family since 1820, when Antoine Joseph Pardon, a wine-grower at l'Ermitage in the commune of Régnié Durette, was already producing and selling his wines in France and throughout Europe. |
| Closure Type | Cork |
| Food Matches | Try with nicoise salad with a tuna steak. |
| Press Comments | Gold Medal - International Gamay Wine Competition |