



HOUSE OF TOWNEND

Fleurie, Domaine Pardon

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	
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