



HOUSE OF TOWNEND

Fleurie, Domaine Pardon, Half Bottle

Price £8.99
Code FLEU205

Domaine Pardons' Fleurie is made using old vines that gives it unrivalled intensity and vibrancy that sets it apart. Immensely food friendly, it's a dinner party classic.

Tasting Notes:

Intense red colour. Notes of small red berries, ripe fruits.
Structured well, with present but well melted tannins.





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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 37.5cl

Drinking Window Drink now

Country France

Region Beaujolais

Area Fleurie

Type Red Wine

Grapes Gamay

Genres Vegan, Vegetarian

Vintage 2022

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 Enjoy with a roasted leg of lamb.