



# HOUSE OF TOWNEND

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## Gigondas 'Racines' 2019, Domaine Les Pallieres

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<b>Price</b>	£32.50
<b>Code</b>	PALL120

So impressive! Rich and multi-layered, the texture of this wine is sumptuous with a dominant blackcurrant fruit.

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### Tasting Notes:

So impressive! Rich and multi-layered, the texture of this wine is sumptuous with a dominant blackcurrant fruit, underlying liquorice giving added depth and a lovely minerality and garrigue adding to its personality.

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Specification	
<b>Vinification</b>	Produced from old vines (70 – 100 years old) around the Domaine house. The grapes are handpicked and partially destemmed before fermentation in concrete and oak tanks. After a period of ten months ageing in concrete vats, the wine is aged in large oak foudres for a period of ten months. It is then bottled without filtration.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2029
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Gigondas
<b>Type</b>	Red Wine
<b>Grape Mix</b>	80% Grenache, 15% Syrah-Cinsault complantés, 5% Clairette
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2019
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine Les Pallières
<b>Producer Overview</b>	Perhaps the finest estate in Gigondas and certainly one of the finest estates in the Southern Rhône. 25 hectares of vines, with an average age of 65-70 years, sitting in its own elevated hidden bowl, facing north west and surrounded by 100 hectares of wild garrigue.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses.