



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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# Gigondas 'Terrasse du Diable' 2018, Domaine Les Pallières

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Price	£31.99
Code	PALL110

Produced in exactly the same way as its sister wine, the only difference being its terroir. The grapes are grown on the higher altitude terraced vineyards, 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.

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### Tasting Notes:

A complex, intense wine that oozes class. This cuvée possesses a greater element of spice and minerality.

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Specification	
<b>Vinification</b>	Produced in exactly the same way as its sister wine, the only difference being its terroir. The grapes are handpicked and partially destemmed before fermentation in concrete and oak tanks. After a period of 10 months ageing in concrete vats, the wine is aged in large oak foudres for a period of 10 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>	85% Grenache, 15% Mourvèdre
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	2018
<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.