



## HOUSE OF TOWNEND

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### Gigondas 'Terrasse du Diable' 2019, Domaine Les Pallieres

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<b>Price</b>	£38.50
<b>Code</b>	PALL125

A bouquet of Aromatic violet petals and fresh, wild red fruits. The palate is fresh and intense, taut and mineral with blackcurrant and liquorice fruits.

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#### Tasting Notes:

Produced in exactly the same way as its sister wine, the only difference being its terroir. A bouquet of aromatic violet petals and fresh, wild red fruits. The palate is fresh and intense, taut and mineral with blackcurrant and liquorice fruits. The tannins are firm and bold, indicating an excellent ageing potential. A wine of great character and complexity.

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Specification	
<b>Vinification</b>	A blend of 90% Grenache, 5% Mourvèdre and 5% Clairette. 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.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2030
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Gigondas
<b>Type</b>	Red Wine
<b>Grape Mix</b>	90% Grenache, 5% Mourvèdre, 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>	Delicious with grilled sirloin with pepper sauce, great cheese and hearty veggie dishes.