



# HOUSE OF TOWNEND

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## IGP Antoine Joseph Pardon Blanc, Domaine Pardon

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**Price** £10.19  
**Code** PARD001

Dry, fresh and juicy. The Antione Joseph Pardon Blanc is full to bursting with green fruit, citrus and minerality.

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### Tasting Notes:

Pale gold colour, aromas of white flowers, green apple and quince. The palate has good minerality and precise acidity, the green fruit is accompanied with a delicious oily quality. Aromatic and fresh finish.

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Specification	
<b>Vinification</b>	The planting density of vines is 8,000 - 10,000 per hectare. Grapes are hand picked and stored in stainless steel tanks for 8 - 12 days before processing. After pressing, alcoholic fermentation at 19 degrees
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through 2026
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	White Wine
<b>Grapes</b>	Grenache Blanc
<b>Vintage</b>	NV
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Domaine Pardon et Fils
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink as an aperitif, with white fish or fresh crunchy salad