

IGP Antoine Joseph Pardon Blanc, Domaine Pardon

Usual Price Discount Price (inc. VAT) Code £10.19 £8.75 PARD001

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

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.



bottle image coming soon



FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	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
ABV	12.5%
Size	75cl
Drinking Window	Drink now through 2026
Country	France
Region	Languedoc-Roussillon
Туре	White Wine
Grapes	Grenache Blanc
Vintage	NV
Style	Dry
Body	Soft, fruity and aromatic
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	Drink as an aperitif, with white fish or fresh crunchy salad