



HOUSE OF TOWNEND

Morgon "La Croix Gaillard", Domaine Pardon

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| Price | £15.99 |
| Code | MORG130 |

Brimming with aromas of black fruit such as cassis, floral notes and spice this is a fleshy and generous wine, laden with blackcurrant and blueberry fruits.

Tasting Notes:

This vintage with deep red and purple notes, has aromas of black fruit such as cassis, floral notes and spice. Fleshy and generous, the palate is powerful and structured with a delicious intensity of cassis fruit richness.





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Specification

Vinification Handpicked Gamay grapes picked at full maturity in early September. Grapes transported to the winery. 80% whole bunches used with a percentage of destemmed grapes. The crushing of these grapes by sheer weight initiates intracellular fermentation. Semi-carbonic maceration for 6 days (whole berries) in cement tanks before pressing and the ferment continues normally for 7 days following. Malolactic fermentation done at 100%. Aged in steel tank 3 to 4 months before bottling.

ABV 13%

Size 75cl

Drinking Window Drink now

Country France

Region Beaujolais

Area Fleurie

Type Red Wine

Grapes Gamay

Genres Vegan, Vegetarian

Vintage 2024

Body Soft, fruity and smooth

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 Morgon is a great partner to a pâté starter, as well as roast duck, pink lamb or a great homemade beef burger.