



# HOUSE OF TOWNEND

---

## Morgon "La Croix Gaillard", Domaine Pardon

---

<b>Price</b>	£15.99
<b>Code</b>	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.

---





# HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Beaujolais
<b>Area</b>	Fleurie
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Body</b>	Soft, fruity and smooth
<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>	Morgon is a great partner to a pâté starter, as well as roast duck, pink lamb or a great homemade beef burger.
<b>Press Comments</b>	Highly Commended Wine Merchant Top 100, 2026.