



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Beaujolais Villages, Domaine Pardon

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| Price | £13.49 |
| Code | BEAU655 |

A delicious sunshine wine, Beaujolais Villages is also great for lazy lunches, offering ripe and fresh blueberry fruits, with soft and succulent tannins.

Tasting Notes:

This wine has dark ruby color develops aromas of black fruit cassis, blueberries. On the palate it is fruity, soft and sweet harmony.





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| Specification | |
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| 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 | 2023 |
| 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 | A versatile wine, Beaujolais Villages is a great lunchtime wine to match with a cold meat platter, terrines and cheese. |
| Press Comments | CONCOURS INTERNATIONAL DU GAMAY - Gold Medal |