HOUSE OF TOWNEND

Châteauneuf-du-Pape, Les Galets de la Berthaude, Domaine Perrin

Price	£26.99
Code	NEUF110

A lovely light Châteauneuf with ripe fruit, brambly notes and slight herb flavours.

Tasting Notes:

Dark in colour, ranging from ruby-red to almost black. On the nose summer fruit, blackcurrant and blackberry Provençal spices (garrigue), pepper, a hint of vanilla with a touch of gaminess. Reliably complex nose. All these aromas resurface on the palate in the company of some very subtle tannins. Generous and mouth-filling, boasting superb persistence on the palate. Lovely fresh finish. Amazingly well-balanced.



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Specification	
Vinification	Hand harvested grapes. Pumping over and skin contact for 2 - 3 weeks. Aged for 6 months in a concrete vat before bottling.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	85% Grenache, 15% Syrah
Genres	Fine Wine, Vegetarian
Vintage	2024
Body	Hearty, rustic and full flavoured
Producer	Domaine Perrin
Producer Overview	This estate was created in 1980 by Roger Perrin. From 1986 until 2010 it was run by his son Luc, who took over while still a teenager following his father's death. In 2010 fate struck again and Luc died so the estate was taken over by his sister Veronique and is today run by her and her son Xavier Rolin. The estate is about 40 hectares with just over 15.5 in Châteauneuf-du-Pape. The vineyards are managed with a nod to organics but are not certified.
Closure Type	Cork
Food Matches	Spiced sausage casserole with haricot beans. Red meat (roast leg of lamb, roast beef).