



## HOUSE OF TOWNEND

### Côtes du Rhône Villages, Les Arbouzes

Price £13.49  
Code COTE090

A very concentrated, fruit laden red Rhône, with all the cracked black pepper spice, warmth and generous structure you could wish for. Charming with a lovely minerality and very intense black fruits give a sumptuous feel to the wine. If you decant it for an hour it's brooding richness seems to grow in the glass.

#### Tasting Notes:

Produced by winemaker Marc Thomas who is meticulous in using the different appropriate vinification methods available for each different parcel of Grenache, Syrah and Carignan vines. A lovely fruit packed wine.





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Specification	
<b>Vinification</b>	A wine of great breeding and complexity, a blend of Grenache Noir, Syrah, Carignan and a little Mourvedre, all hand picked using the same family team year after year. Fermented on skins in tank with an extended maceration to capture the sweetness and ripe tannins - with a small proportion benefiting from some wood contact, as well as numerous pump-overs prior to blending together and ageing further in tank before filtration and bottling.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Côtes du Rhône
<b>Type</b>	Red Wine
<b>Grape Mix</b>	70% Grenache, 20% Syrah, 10% Carignan
<b>Genres</b>	Practising Organic, Vegan
<b>Vintage</b>	2022
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	La Cave les Coteaux du Rhône
<b>Producer Overview</b>	La Cave les Coteaux du Rhône
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy this wine with duck burgers and salad.