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	
Vinification	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.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Rhône Valley
Area	Côtes du Rhône
Type	Red Wine
Grape Mix	70% Grenache, 20% Syrah, 10% Carignan
Genres	Practising Organic, Vegan
Vintage	2023
Body	Soft, fruity and smooth
Producer	La Cave les Coteaux du Rhone
Producer Overview	La Cave les Coteaux du Rhone
Closure Type	Cork
Food Matches	Enjoy this wine with duck burgers and salad.