



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Fleurie, Domaine Pardon, Magnum

| | |
|--------------|---------|
| Price | £34.99 |
| Code | FLEU220 |

Domaine Pardons' Fleurie is made using old vines that gives it unrivalled intensity and vibrancy that sets it apart. Immensely food friendly, it's a dinner party classic.

Tasting Notes:

Intense red colour. Notes of small red berries, ripe fruits.
Structured well, with present but well melted tannins.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|---|
| 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 | 1.5Ltr |
| Drinking Window | Drink now |
| Country | France |
| Region | Beaujolais |
| Area | Fleurie |
| Type | Red Wine |
| Grapes | Gamay |
| Genres | Vegan, Vegetarian |
| Vintage | 2021 |
| 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 | Enjoy with a roasted leg of lamb. |