HOUSE OF TOWNEND

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

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 intracelluar 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	Fine Wine, Vegan, Vegetarian
Vintage	2025
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.