



## HOUSE OF TOWNEND

### Fleurie, Domaine Pardon, Magnum

**Price** £34.99  
**Code** FLEU220

Domaine Pardon's 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	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	1.5Ltr
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Beaujolais
<b>Area</b>	Fleurie
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Domaine Pardon et Fils
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with a roasted leg of lamb.