HOUSE OF TOWNEND

Gigondas 'Racines' 2017, Domaine Les Pallières

Price	£38.00
Code	PALL100

Cuvée “Les Racines” showcases the vineyard parcels surrounding the winery—the origin of the domaine with the oldest vines—with the emphasis on freshness and extravagant cornucopian fruit. This is an impressive, solid wine, full of black layered fruits and oozing a velvety richness. It possess a richer body than its sibling with a lovely succulent finish.

Tasting Notes:

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Specification	
Vinification	Produced from old vines (70 – 100 years old) around the Domaine house. The grapes are handpicked and partially destemmed before fermentation in concrete and oak tanks. After a period of ten months ageing in concrete vats, the wine is aged in large oak foudres for a period of ten months. It is then bottled without filtration.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2027
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	80% Grenache, 10% Cinsault, 10% Syrah
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2017
Body	Hearty, rustic and full flavoured
Producer	Domaine Les Pallières
Producer Overview	Perhaps the finest estate in Gigondas and certainly one of the finest estates in the Southern Rhône. 25 hectares of vines, with an average age of 65-70 years, sitting in its own elevated hidden bowl, facing north west and surrounded by 100 hectares of wild garrigue.
Closure Type	Cork
Food Matches	Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses.