HOUSE OF TOWNEND

Gigondas 'Racines' 2020, Domaine Les Pallières

Price	£37.50
Code	PALL135

A wine of great complexity, it is 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. .

Tasting Notes:

Dark and deep in the glass, much darker than the Terrasse. The nose is immediate, full and brooding with a powerful kick of concentrated black fruits, roasted coffee and a baked earth quality that seems almost feral and animalistic. The palate is powerful, robust and grips well, the fruit is concentrated, almost jammy, but overlaid with savoury notes of Crème de Mure, black olive, cracked pepper, wild herbs and liquorice. The flavour profile is like an assault, broodingly rich, dark and full, with sinew and muscle overlaid across the extremely ripe fruit. The tannins are big, rounded and plush yet in balance with the concentrated fruit and freshness, giving the impression of power and elegance in perfect balance. A wine of great complexity.



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Specification	
Vinification	The grapes are handpicked and partically destemmed before fermentation in concrete vats. The wine is aged in large oak foudres for a period of 10 months. It is then bottled without filtration.
ABV	14.5%
Size	75cl
Drinking Window	Drink from 2024 through to 2035
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	80% Grenache, 15% Cinsault/Syrah with 5% Clairette
Genres	Fine Wine
Vintage	2020
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	Delicious with beef meatballs with a tomato ragu.