HOUSE OF TOWNEND

Gigondas 'Racines' 2021, Domaine Les Pallières

Price	£38.50
Code	PALL145

A wine of great complexity, 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	All the grapes are hand-picked, with double sorting at the vine, then a third sort in the winery. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature controlled concrete and wooden vats. Pneumatic pressing, then systematic malolactic fermentation.
ABV	15%
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	80% Grenache, 15% Cinsault/Syrah with 5% Clairette
Genres	Fine Wine
Vintage	2021
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.