HOUSE OF TOWNEND

Gigondas 'Racines' 2022, Domaine Les Pallières

Price	£38.50
Code	PALL150

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:

A riper and richer intensity on the bouquet bolstered by liquorice, spice and garrigue. The palate is tight, dense and brooding, almost closed, yet the wine opens slowly, revealing a dense core of red and black fruits, spice, meaty, almost feral notes, with an earthy, mineral-laden texture. The tannins are more dominant than the Terrasse, and the wine gives the impression of muscle and power throughout.



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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 2028
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	80% Grenache, 15% Cinsault/Syrah, 5% Clairette
Genres	Fine Wine
Vintage	2022
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.