HOUSE OF TOWNEND

Gigondas 'Terrasse du Diable' 2018, Domaine Les Pallières

Price	£39.95
Code	PALL110

Produced in exactly the same way as its sister wine, the only difference being its terroir. The grapes are grown on the higher altitude terraced vineyards, 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.

Tasting Notes:

A complex, intense wine that oozes class. This cuvee possesses a greater element of spice and minerality.



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Specification	
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ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2029
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	85% Grenache,1 5% Mourvèdre
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2018
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.