HOUSE OF TOWNEND

Gigondas 'Terrasse du Diable' 2020, Domaine Les Pallières

Price	£39.95
Code	PALL130

The grapes are grown on terraces in the most northerly reaches of the appellation, in the lieux-dits of Poncet, Thomas, Les Pallières and Terrasse du Diable, at an altitude of 250-400 metres. Most are small, isolated plots surrounded by woodland. A warm, integrated and generous wine, a stony streak of minerality and a lick of freshness provide added dimension.



Tasting Notes:

A warm, integrated and generous wine, showing bright red and some purple notes in the glass. The nose is full and forward, showing high levels of ripeness and sweet red fruits, layered with wet stones, some menthol and a sprinkling of roasted herbs and coffee. The palate is full, generous, and warm, again with layers of creamy red and black fruits, coffee, roasted meat and a generous spicy character and the tannins are almost silky, enveloping the sweet red fruit core, spice with the oak very much in the background. The finish is long, warm and even, with an almost brooding quality that seems to build rather than melt away. A stony streak of minerality and a lick of freshness complete this wonderful wine.

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Specification	
Vinification	Produced in exactly the same way as its sister wine, the only difference being its terroir. The grapes are handpicked and particaly destemmed before fermentation in concrete and oak tanks. After a period of 10 months ageing 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 2034
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	90% Grenache, 5% Mourvèdre, 5% Cinsault
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	Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses.