HOUSE OF TOWNEND

Gigondas 'Terrasse du Diable' 2022, Domaine Les Pallières

Price	£36.99
Code	PALL155

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:

What an attractive and forward bouquet, a stony fragrance, deep and opulent, displaying a black cherry perfume. The palate continues in the same vein, a core of rich, ripe red fruits, myrtle, anise, black cherry liqueur that is struck through with liquorice and garrigue. The texture of the wine is ripe, and deliciously complex, with a wonderful freshness that just enlivens the wine. The tannins are tightly knit into the structure of the wine, not overly dominant, and the finish is long and intense.



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Specification	
Vinification	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.
ABV	15%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Rhône Valley
Area	Gigondas
Type	Red Wine
Grape Mix	90% Grenache, 5% Mourvèdre, 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	Delicious with grilled sirloin with pepper sauce, great cheese and hearty vegatarian dishes.