HOUSE OF TOWNEND

Gigondas 'Terrasse du Diable' 2023, Domaine Les Pallières (6x75cl)



Price	£114.00
Code	PALL160

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. With no 'Racines' produced in 2023, some old-vines fruit was added to Terrasse du Diable, enhancing the concentration and length.

Tasting Notes:

The nose bursts with pure blackberry and cassis with a touch of stony minerality. On the palate, layers of ripe black and red fruits, dark chocolate, liquorice, and fragrant garrigue create depth and complexity. Rich yet beautifully balanced, with a vibrant freshness and a refined mineral streak. Tightly knit tannins provide structure, leading to a long, intense finish.

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Specification	
Vinification	Its low-yielding vines thrive on high-altitude terraces (250–400m), producing wines with remarkable structure and intense minerality. Aged for 20 months in 60hl French oak foudres, it is bottled and released after two years, showcasing both power and finesse.
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	En Primeur, Fine Wine
Vintage	2023
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.