



## HOUSE OF TOWNEND

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

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**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.

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#### 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	
<b>Vinification</b>	Its low-yielding vines thrive on high-altitude terraces (250–400m), producing wines with remarkable structure and intense minerality. Aged for 20 months in 60% French oak foudres, it is bottled and released after two years, showcasing both power and finesse.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Gigondas
<b>Type</b>	Red Wine
<b>Grape Mix</b>	90% Grenache, 5% Mourvèdre, 5% Clairette
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine Les Pallières
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with grilled sirloin with pepper sauce, great cheese and hearty vegetarian dishes.