



## HOUSE OF TOWNEND

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### Elaboration GSM (Grenache, Syrah, Mourvèdre)

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<b>Usual Price</b>	£11.99
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	GSM001

This blend of the world-famous trio is loved for its balanced combination of fruit, spice, tannins and structure. The Grenache provides expressive berry flavours, with a juicy and smooth palate. Syrah brings a good structure to the blend, with voluptuous aromas of sweet spices. The Mourvèdre gives to the final wine its firm tannins and deep colour

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#### Tasting Notes:

Bright ruby in colour with a hint of purple. Intense and complex aromas of ripe red and black fruits, followed by notes of earth and a touch of cloves and pepper. The wine is very well structured, with a perfect balance of elegant strength. Ripe and silky tannins on the length

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Specification	
<b>Vinification</b>	The grapes are harvested upon reaching the perfect balance of acidity and sugar. They are then sorted and destemmed as soon as they reach the cellar. Each varietal is vinified separately. Fermentation is managed traditionally in stainless-steel tanks. This process is particularly long for this wine and typically lasts 4 weeks. During this time, the wine is regularly pumped over. The Syrah is aged using used French oak in order to add complexity and to provide unique aromas.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	Red Wine
<b>Grape Mix</b>	33.33% Grenache, 33.33% Syrah, 33.33% Mourvèdre
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Fredéric Garrabou
<b>Producer Overview</b>	Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.
<b>Closure Type</b>	Screw cap
<b>Food Matches</b>	Enjoy this wine at room temperature with a beef casserole, rustic pasta recipes, stuffed peppers or soy chorizo tacos
<b>Press Comments</b>	Gold Medal - Berliner Wine Trophy, 2025. Highly Commended - Wine Merchant Top 100, 2024. Graham Holter, November 2023: Simple label, simple formula- so why would the contents be any different? Actually there's fun to be had in this Xavier Roger creation, once the strawberry- juice attack has subsided a little, with some pleasant rusticity to the body and a clean herbal note on the finish. Stop writing clever notes, just enjoy it.