HOUSE OF TOWNEND

Hornhead Malbec

Price	£11.49
Code	HORN005

Gold medal winner in the best value category of the Anivan de France Wine Awards, this is a delicious, mouthfilling, juicy French Malbec. A little softer and yet more approachable Malbec from this hidden corner of France

Tasting Notes:

Deep dark red. Beautiful flavours of dark fruits, amplified with hints of coffee, cocoa and subtle rosemary. Wonderfully harmonic with a round and juicy mouthfeel.



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Specification	
Vinification	Part of the harvest goes through a warm thermovinification in order to support the fruity aromas. The majority of the grapes are destemmed and sent to maceration for about ten weeks. This long process is ideal to extract the character of the variety and to get a good structure with supple tannins. In addition the lengthy maceration in contact with the skins adds colour gain. The wine has a minor filtration to clear fine lees, with bottling in the spring after the harvest.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Pays D'Oc
Type	Red Wine
Grapes	Malbec
Genres	Vegan, Vegetarian
Vintage	2025
Body	Soft, fruity and smooth
Producer	Xavier Roger
Producer Overview	Mastering the nuances of Southern French varietals and combining traditional and modern winemaking techniques, Xavier Roger wines are a superb example of the quality that are now being produced in the South of France.
Closure Type	Screw Cap
Food Matches	Try alongside roast beef with thyme and fennel crust.
Press Comments	Wine Merchant Top 100, Highly Commended, 2025.