HOUSE OF TOWNEND

Julienas "Les Mouilles", Cuvée Les Deux Lions, Domaine Pardon et Fils

Price	£14.99
Code	JULI010

Juliénas wines grow across the southern and south-eastern slopes of Mont du Bessay, which has a wealth of different terroirs. This hillside is divided into zones of granitic, sedimentary and "rotten rock" soils, which is what makes it possible to store these Beaujolais Cru for several years without any loss of quality.

Tasting Notes:

The Juliénas comes from old vines, which give a deep red colour to the wine. Fresh with powerful flavours of red fruits, redcurrant and raspberry. The palate is rich and fleshy and well balanced.



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Specification	
Vinification	Handpicked Gamay grapes picked at full maturity in early September. Grapes transported to the winery. 80% whole bunches used with a percentage of destemmed grapes. The crushing of these grapes by sheer weight initiates intracelluar fermentation. Semi-carbonic maceration for 6 days (whole berries) in cement tanks before pressing and the ferment continues normally for 7 days following. Malolactic fermentation done at 100%. Aged in steel tank 3 to 4 months before bottling.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Beaujolais
Area	Juliénas
Type	Red Wine
Grapes	Gamay
Vintage	2024
Body	Soft, fruity and smooth
Producer	Domaine Pardon et Fils
Producer Overview	The passion for wine and the vine have been associated with the Pardon family since 1820, when Antoine Joseph Pardon, a wine-grower at l'Ermitage in the commune of Régnié Durette, was already producing and selling his wines in France and throughout Europe.
Closure Type	Cork
Food Matches	Serve at a temperature of 15 - 16° with grilled beef. Or, altenatively try with coq au vin.
Press Comments	Gold and Regional Trophy Winner at The IWC 2016 Decanter 2017, 93/100 points. "Fresh and lively yet unforced and restrained, with a fragrant red berry nose leading to a savoury red fruit intensity on the palate and finishing with a long, mineral-tingled persistence."