



HOUSE OF TOWNEND

Fleurie, Domaine Pardon

Price £15.99
Code FLEU195

A classic Beaujolais Cru from one of the most recognised Villages. What makes this wine stand out from its neighbours and peers is the concentrated berry fruit and wonderful structure, a sign of skill and patience in both the vineyard and winery. All hand picked, with sorting of the grapes to ensure only the best bunches are used - soft, elegant, brooding and totally captivating.

Tasting Notes:

The nose displays ripe strawberry character with notes of fresh hedgerow fruits. The palate is light and soft with wonderful texture and elegance. Smooth and supple this is a great example of modern, fruit forward Beaujolais.





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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 intracellular 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 Fleurie

Type Red Wine

Grapes Gamay

Genres Vegan, Vegetarian

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 Try with nicoise salad with a tuna steak.

Press Comments Gold Medal - International Gamay Wine Competition