HOUSE OF TOWNEND

Morgon "La Croix Gaillard", Domaine Pardon

Price	£15.99
Code	MORG130

Brimming with aromas of black fruit such as cassis, floral notes and spice this is a fleshy and generous wine, laden with blackcurrant and blueberry fruits.

Tasting Notes:

This vintage with deep red and purple notes, has aromas of black fruit such as cassis, floral notes and spice. Fleshy and generous, the palate is powerful and structured with a delicious intensity of cassis fruit richness.



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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	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	Morgon is a great partner to a pâté starter, as well as roast duck, pink lamb or a great homemade beef burger.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Dark savoury fruits; full-bodied and absolutely banging for the money."