



## HOUSE OF TOWNEND

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### Morgon "La Croix Gaillard", Domaine Pardon

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**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.

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**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 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** 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.