HOUSE OF TOWNEND

Pigeoulet 2023, Ventoux, Vignobles Brunier



Price	£19.99
Code	PIGE095

As well as producing the famous Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, the Bruniers also produce a couple of superb wines from more minor appellations – “our everyday house wines!” quips Daniel Brunier. Some house wine!! They offer a great insight into the Brunier winemaking style at an affordable price.

Tasting Notes:

Fresh, fruity rich and elegant with aromas of liquorice, black fruits and herbs.

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Specification	
Vinification	The grapes are picked by hand and fully destemmed. 50% of the wine underwent its malolactic fermentation in large oak foudres with the remainder in stainless steel tank. The final blend was then aged for a further six months in foudres.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	France
Region	Rhône Valley
Area	Vaucluse
Type	Red Wine
Grape Mix	55% Grenache 15% Syrah 15% Carignan 8% Cinsault and 7% Mourvedre
Genres	Practising Organic
Vintage	2023
Body	Soft, fruity and smooth
Producer	Vignobles Brunier
Producer Overview	This classic Châteauneuf estate was bought by the Brunier family of Vieux Télégraphe in 1986 and investments in the winery and vineyard soon followed. The result is over 30 hectares of top Châteauneuf terroir with vines approaching full maturity, vinified in a modern winery.
Closure Type	Cork
Food Matches	This wine is a great accompaniment to Beef stews, Coq au vin annd Mature cheeses.
Press Comments	Joanna Simon, Wine of the Week, September 2024: "I could argue the case for this being a summer, winter, spring or autumn wine. It's just one of those red wines that seems to suit all seasons. It's appealingly full and generous in style, but not remotely hefty, and brings waves of elegant energy and freshness to rich cherry and blackberry fruit and notes of spices, herbs, liquorice, black tapenade and chocolate."