HOUSE OF TOWNEND

Shiraz, Deux Grives

Price	£11.99
Code	DEUX005

A Shiraz that overdelivers for its price – unquestionably sumptuous, and spicy! The concentration of fruit achieved is outstanding in this French full bodied and juicy red.

Tasting Notes:

Bright ruby red. On the nose notes of blackberry, violet and cassis. On the palate the fruit opens up with a hint of liquorice. Extremely silky tannins and subtle oaking that balances the dense fruit characteristics.



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Specification	
Vinification	After harvest and upon reaching optimal ripeness the grapes are destemmed and divided into two sections at the triage table. The first is traditionally fermented on their skin for 10 days. The second group, a much smaller percentage, is processed using thermovinification, increasing to very high temperatures before fermentation. This helps to develop and enhance the extraction of phenolic compounds and improve wine quality. Both are blended once their individual processes are complete. 30% of the wine is aged in French oak for 6 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Shiraz
Genres	Vegan, Vegetarian
Vintage	2024
Body	Soft, fruity and smooth
Producer	Fredéric Garrabou
Producer Overview	Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.
Closure Type	Cork
Food Matches	Drink with roast Lamb or a Rabbit cacciatore
Press Comments	Highly Commended & "Top 50 Wines under £15" - Wine Merchant Top 100, 2024. Victoria Moore, The Telegraph, March 2024, 'The 25 best wines for Easter lamb, chocolate and bank holiday bubbles': "This one is a belter – all juicy black berries with a lick of liquorice. And it's brilliant value, too. Hello roast lamb." Graham Holter, Wine Merchant Magazine, November 2023: 'It's only natural these days to raise a quizzical eyebrow at wines that arrive with an RRP below £10, and normally it's a question of working out what's wrong, rather than right. But this is a sumptuous, juicy Languedoc red with enough depth and spicy details to justify another few quid on the price ticket'.