



# HOUSE OF TOWNEND

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## When Life Gives You Oranges

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<b>Usual Price</b>	£11.99
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	ORAN055

When life gives you Oranges... make Orange Wine! "Ceci n'est pas une Orange" as Magritte would say, and he would be right as it is not made with oranges, but it's also not your traditional red, white or rosé wine. It's a new thing, it does not fit into the boxes and we love it!

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### Tasting Notes:

Clear, pale orange colour. Intense aromas of bitter oranges, dried flowers and slight nutty hints. Fresh, vivid and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex.

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## Specification

**Vinification** Machine picking at night to reduce the risk of oxidation. The grapes were directly put into a concrete tank as for the vinification of a red wine. Pre-fermentation maceration at a cool temperature for one week. Temperature maintained at 4°C with daily pumping over. The alcoholic fermentation was then launched at a temperature of 18°C. 5 days maceration with daily pumping-over. The grapes were then pressed and the press juice was blended with the free-run juice to end the fermentation. Ageing on fine lees until bottling.

**ABV** 12.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Languedoc-Roussillon

**Type** Orange Wine

**Grape Mix** Grenache Blanc, Viognier, Muscat

**Genres** Vegan, Vegetarian

**Vintage** 2025

**Style** Dry

**Body** Elegant, crisp and delicate

**Producer** Frédéric 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** Screw Cap

**Food Matches** Plate of aged cheeses, Roquefort, Époisses, or chicken with a morel sauce.

**Press Comments** Silver Medal - London Wine Competition 2026. Gold Medal - Berliner Wine Trophy, 2025. Wine Merchant Top 100, Highly Commended, 2025. Joanna Simon, The Festive White, Orange and Rosé Wine Guide 2024, "Pale, bright orange colour, aromas of oranges, apricots and chamomile tea and a fresh, precise, soft-textured palate with just the right touch of light astringency and chewiness to be an approachable rather than a challenging skin-contact white. It's mainly Grenache Blanc but with aromatic input from Viognier and Muscat." Highly Commended - Wine Merchant Top 100, 2024.