



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Marsanne Viognier, Deux Grives

Usual Price	£10.99
Discount Price (inc. VAT)	£8.75
Code	DEUX001

A wine that expresses true harmony of varietals. Viognier lends punchy stone fruit aromats whilst the Marsanne adds refreshing acidity and liveliness. Truly mouthwatering and delicious.

### Tasting Notes:

Gold and bright in colour. On the nose, candied apricots and peaches with notes of honeysuckle and lemon peel. Full bodied with a long refreshing finish.





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Specification	
Vinification	A blend of 70% Viognier from higher altitude vineyards, and 30% Marsanne from vineyards near the coast which retain a fresher acidity, this is a wine that shows what a cracking duo this particular blend can be. Hand picked in the early hours, the yield is around 60 HL/Ha and the grapes transferred to the winery quickly to avoid any premature oxidation.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grape Mix	70% Marsanne, 30% Viognier
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Soft, fruity and aromatic
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	Screw Cap
Food Matches	Drink with white meats, or Duck Terrine with Figs
Press Comments	Silver Medal, 84 points- London Wine Fair, 2024. Victoria Moore, The Telegraph November 2023: 'A sensational white for the price, this is gently perfumed with hints of roasted almond, soft yellow plums, white blossom and musky apricot wrapped around a firm core. With warm flavours underpinned by a tangy freshness, this is a great winter white that works as an aperitif as well as with the festive food.'