



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Morgon "La Croix Gaillard", Domaine Pardon

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|---------------------------|---------|
| Usual Price | £14.99 |
| Discount Price (inc. VAT) | £12.99 |
| 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.

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 | |
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| Vinification | The grapes are handpicked at full ripeness in late September. Semi-carbonic maceration 10-12 days (whole berries) in cement tanks before pressing. Aged in tank 6 to 8 months before filtration, first bottling in early spring. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Beaujolais |
| Area | Fleurie |
| Type | Red Wine |
| Grapes | Gamay |
| Genres | Vegan, Vegetarian |
| Vintage | 2022 |
| 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. |