HOUSE OF TOWNEND

Mâcon La Roche Vineuse Blanc 2024, Domaine Merlin 6 x 75cl



Price	£60.00
Code	MACO420

Winemaking at this stellar estate is now overseen by Theo Merlin. An impressive nose from this 100% tank fermented Chardonnay, produced from older vines situated around the village.

Tasting Notes:

Harvested by hand at the very start of September, the grapes were carefully sorted and gently pressed before fermentation in temperature controlled stainless steel tanks. The wine spent several months on large lees, a technique Theo favours to limit oxidative effects, resulting in a Chardonnay with concentration, balance, and a seamless elegance.

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Specification	
Vinification	Picking started on 1st September, before the start of the extreme heat, with all hand-picking, sorting before the grapes are pressed and fermented in steel tanks at a controlled low temperature. Ageing is on large lees for several months, as Theo believes this helps in hot years to reduce oxidative effects.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Mâcon
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur, Fine Wine
Vintage	2024
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Merlin
Producer Overview	Domaine Merlin had his first experience of the world of wine in 1977 when he took part in the grape harvest on a Mâconnais domaine.
Closure Type	Cork