



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Mâcon La Roche Vineuse Rouge 2014, Domaine Merlin

Price	£15.49
Code	MACO275

We have never found a better Mâcon Rouge than this! A 1ha plot, the vines were planted back in 1922 and are extremely low yielding. Sadly this is the last vintage of this wine. The old Gamay vines were ploughed out in Spring 2015 to replace with Pinot Noir. The wine ages beautifully, so buy some and forget it for a few years.

Tasting Notes:

The wine has an intense, deep colour. Highly concentrated in the mouth with velvety tannins. Excellent aromatic expression features spices, (pepper) and cherry.





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Specification	
Vinification	Triage on a sorting table. 50% de-stemmed before vatting. Maceration in open wooden vats with cap-punching once a day and one pumping over. Duration of vatting, 13 days, then pressing and running into barrel. Malolactic fermentation in barrel. After 8 months' elevage in barrel, racking, then light filtration before bottling. No fining.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2017
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	Mâcon
Type	Red Wine
Grape Mix	100% Gamay
Vintage	2014
Body	Soft, fruity and smooth
Producer	Olivier Merlin
Producer Overview	Olivier 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
Food Matches	French charcuterie such as patés, terrines, rillettes and saucisson sec and with white-rinded cheeses such as Brie and Camembert (provided they're not overripe).