HOUSE OF TOWNEND

Moulin à Vent La Rochelle 2021, Domaine Merlin

Price	£36.99
Code	MOUL245

La Rochelle is one of the outstanding terroirs of Moulin à Vent. Olivier Merlin's holding was mostly planted in 1937, with a small section dating back to 1955. The vines are planted on deep granite soils.

Tasting Notes:

An intense, almost animal bouquet, with a fresh raspberry whiff. The palate is tight and lean, a result of the granite soil in which the old vines delve deep into. Black fruits, minerality and spice with a smattering of ground black pepper, the palate is sturdy and there is an excellent balancing freshness. Classic Moulin à Vent that deserves cellaring.

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Specification	
Vinification	. Produced using full cluster semi carbonic maceration with only a little pigeage, Olivier relies mostly on pumping over during the vinification process.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Beaujolais
Sub Area	Moulin-a Vent
Type	Red Wine
Grape Mix	100% Gamay
Genres	Fine Wine
Vintage	2021
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
Food Matches	Try with seared duck breast with cherries or figs. Alternatively, pair with classic French dishes in a creamy sauce like chicken with tarragon or kidneys with mustard sauce or even a retro boeuf stroganoff.