



## 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	
<b>Vinification</b>	. Produced using full cluster semi carbonic maceration with only a little pigeage, Olivier relies mostly on pumping over during the vinification process.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Beaujolais
<b>Sub Area</b>	Moulin-a Vent
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Gamay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Domaine Merlin
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	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.