HOUSE OF TOWNEND

# Moulin à Vent La Rochelle 2022, Domaine Merlin

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| **Price** | £37.99 |
| **Code** | MOUL265 |

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 | |
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| **Vinification** | Produced using full cluster semi carbonic maceration with only a little pigeage, Olivier relies mostly on pumping over during the vinification process. In 2022 he yielded 38hl/ha -' whilst we had many bunches, the berries were tiny', Olivier explained, the result of granite soils that warmed the vines up during the night, little of no water and the heatwave in mid August. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2027 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Beaujolais |
| **Sub Area** | Moulin-a Vent |
| **Type** | Red Wine |
| **Grape Mix** | 100% Gamay |
| **Genres** | Fine Wine |
| **Vintage** | 2022 |
| **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. |