



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Le Charme Merlot, Philippe Lebrun

Price	£10.49
Code	CHAR275

Our Le Charme range of Southern French varietal wines are amongst our best sellers, and made to our own exacting specifications; blended by our inhouse team of experts, in conjunction with each winemaker, to showcase each grape variety and landscape, these wines are fantastic value for money. The Merlot is a medium bodied soft red with the smooth, plummy fruit typical of the variety.

Tasting Notes:

A ruby red appearance, with lovely cassis and raspberry flavours and slightly spicy hints. A lot of fruit flavours on the palate with a hint of black pepper at the finish.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	A small part of the crop goes through hot skin contact maceration in order to support the fruity aromas. The majority of the grapes are destemmed and sent to traditional maceration and fermentation for about three weeks. This long process is ideal to extract the character of the variety and to get a good structure with supple tannins.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Merlot
Genres	Vegan, Vegetarian
Vintage	2024
Body	Soft, fruity and smooth
Producer	Philippe Lebrun
Producer Overview	Philippe Lebrun is one of the Languedoc's crop of dynamic, flexible and forward thinking winemakers, who have responded to the onslaught of wine from the New World with relish. Using the best parcels in the area, the quality of Philippe's wines are truly outstanding and demonstrate just how good wines from this area of France can be. Bringing his experience and know how, and through rigorous selection in the vineyards and perfect control of the winemaking process, Philippe strives for perfection to ensure he delivers the best product possible.
Closure Type	Screw Cap
Food Matches	Delicious with roasted vegetable dishes.
Press Comments	Jancisrobinson.com, 2024, 16/20: "Basically this is summer pudding in a glass of wine. The tannins are as soft and plump as a goose-down pillow and the red-purple-blue-berry fruit is so lip-smackingly sweet that I strongly suspect there might be a smidgeon of residual sugar. It would be easy and ignorant to be snooty about this because it is so easy and appealing, but I can guarantee that in a crowd this would go down faster than any other red, and it is also the perfect gateway bottle for someone new to wine... a commercially appealing red with balance and aplomb. I say, well done."