



# HOUSE OF TOWNEND

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## Mâcon La Roche Vineuse Blanc 2024, Domaine Merlin 6 x 75cl

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**Price** £60.00  
**Code** MACO420

Winemaking at this stellar estate is now overseen by Theo Merlin. An impressive nose from this 100% tank fermented Chardonnay, produced from older vines situated around the village.

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**Tasting Notes:**

Harvested by hand at the very start of September, the grapes were carefully sorted and gently pressed before fermentation in temperature controlled stainless steel tanks. The wine spent several months on large lees, a technique Theo favours to limit oxidative effects, resulting in a Chardonnay with concentration, balance, and a seamless elegance.

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Specification	
<b>Vinification</b>	Picking started on 1st September, before the start of the extreme heat, with all hand-picking, sorting before the grapes are pressed and fermented in steel tanks at a controlled low temperature. Ageing is on large lees for several months, as Theo believes this helps in hot years to reduce oxidative effects.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Mâcon
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<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