



HOUSE OF TOWNEND

Moulin-a-Vent 'La Rochelle' 2016 Olivier Merlin

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| Price | £37.50 |
| Code | MOUL165 |

La Rochelle is one of the outstanding terroirs of Moulin à Vent. Merlin's wines are characterised by a stunning purity and impeccable balance, demonstrating his exceptional winemaking talents. They are frequently taken for Côte d'Or wines when tasted blind

Tasting Notes:

A truly glorious and complex wine produced on deep granite soils. Big and meaty, there are powerful black olive notes that give added weight to the concentrated black fruits that dominate the palate. There is pepper and minerality, the tannins are profound but very ripe and the finish is colossal. This is a monstrous wine of great definition.





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| Specification | |
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| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Burgundy |
| Area | Beaujolais |
| Sub Area | Moulin-a Vent |
| Type | Red Wine |
| Grapes | Gamay |
| Genres | Fine Wine |
| Vintage | 2016 |
| 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. |