



# HOUSE OF TOWNEND

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## Moulin à Vent La Rochelle 2020, Domaine Merlin

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|--------------|---------|
| <b>Price</b> | £37.99  |
| <b>Code</b>  | MOUL235 |

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. Powerful, intense and fragrant, this is a very concentrated wine.

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### Tasting Notes:

Powerful, intense and fragrant, this is a very concentrated wine, with crunchy black fruits, spice and black pepper and a long, lingering finish. Perfectly balanced, this wine will age well into the late 2030's when it will develop characteristics of the more illustrious appellations of the Cote d'Or.

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| Specification     |  |
|-------------------|--|
| ABV               | 14%  |
| Size              | 75cl   |
| Drinking Window   | Drink from 2026 through to 2036  |
| Country           | France   |
| Region            | Burgundy   |
| Area              | Beaujolais   |
| Sub Area          | Moulin-a Vent  |
| Type              | Red Wine   |
| Grape Mix         | 100% Gamay   |
| Genres            | Fine Wine  |
| Vintage           | 2020   |
| Style             | Dry  |
| 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. |