



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Moulin-à-Vent 'La Rochelle'

### 2014, Domaine Merlin

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<b>Price</b>	£29.50
<b>Code</b>	MOUL140

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. This is full, glorious and complex - a magical and exciting wine.

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#### Tasting Notes:

A deeply and intensely coloured wine. Attractive aromatic expression of spices (pepper) and well-ripened cherry. In the mouth, highly concentrated with well-marked but velvety tannins. Attractive aromatic expression of spices and well-ripened cherry.

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Specification	
<b>Vinification</b>	Semi-carbonic maceration, 12 day maceration with no pigeage. Aged for 18 months in 1 and 2 year old barrels.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2020 through to 2030
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Beaujolais
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Vintage</b>	2014
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Olivier Merlin
<b>Producer Overview</b>	Olivier 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
<b>Food Matches</b>	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.