



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pouilly Fuissé 2019, Domaine Merlin

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<b>Price</b>	£33.49
<b>Code</b>	POUI190

A beautifully constructed wine showing a perfect balance of intense fruit and freshness with an impressive core of minerality. Olivier Merlin is a superstar winemaker of the Maconnais.

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### Tasting Notes:

A ripe and rich bouquet with a touch of white stone fruit minerality, the palate is rich and juicy with an underlay of buttery Chardonnay fruit and finely integrated oak.

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Specification	
<b>Vinification</b>	Fermentation in barrel of which 15% is new, followed by lees ageing. The wine then spends 5 months in tank before bottling the following January.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Pouilly-Fuissé
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Vintage</b>	2019
<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
<b>Food Matches</b>	This wine is great with white meats. Also works well with duck, pork, lamb, salmon; the simpler their cooking, the better! When it comes to pasta, Chardonnay likes creamy sauces, and/or with seafood.