



JOSEPH MELLOTT

500 ANS D'HISTOIRE

REUILLY ROSÉ LES MILETS 2020

The Reuilly Rose Les Miletts is exclusively composed of Pinot Gris, an early grape variety that is a distinctive particularity of Reuilly, the only AOC in France to vinify it in Rose!

VINEYARD



Terroir : Clay and gravel alluviums.
Grape : Pinot gris.
Sustainable agriculture:
Mechanical weeding, soils working.

CLIMATIC CONDITIONS



Winter : Sweet and rainy
Spring : Some frost, precipitations and high temperatures
Summer : Warmth and dryness
Fall : Indian summer

HARVEST DATE

September

VINIFICATION



Harvest : Mechanicals.
Pressing : Direct with pneumatic press and juice selection
Mustle settling : Cold settling.
Fermentation : Thermoregulated stainless steel tank
Ageing : On lees in stainless steel tank



TASTING NOTES



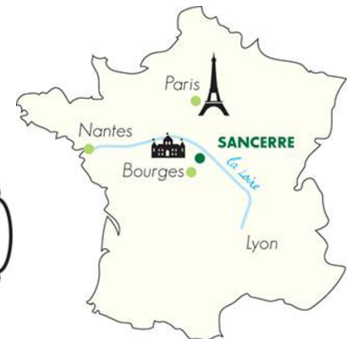
Robe : Very pale pink colour, salmon hues, bright and limpid.
Nose : Precise and delicate, rose and white peach notes.
Mouth : Delicate, with a beautiful balance, presence of white fruits. Elegant wine with a beautiful long finale.

FOOD PARINGS



This wine will be very enjoyable as an aperitive. Could also go well with fish terrine, cooked meats plate or white meats. Perfect with exotic plates or sweet and sour recipes.

Serving temperature: 46°F.



REUILLY